



CHATEAU·QVINTVS



## 2014 Vintage

### The Climate

2014 was marked by an extraordinary Indian summer that saved the vintage. Fine spring weather was conducive to a good start to the growing season. However, challenging summer conditions seriously slowed down ripening. Fortunately, the month of September was absolutely beautiful, with dry, extremely sunny weather accompanied by highs of close to 30°C. This superb weather, with cool night-time temperatures, enabled the grapes to ripen beautifully, and they were able to be brought into the vat house having reached a perfect level of ripeness.

### Some Technical Information

Harvest Dates From September 29<sup>th</sup> to October 8<sup>th</sup>  
Blend Merlot Noir: 77% ; Cabernet Franc: 23%  
New barrels 30%  
Alcohol 14,5%  
Bottling date On the 10<sup>th</sup> and 11<sup>th</sup> of May 2016

### Tasting note

The very expressive bouquet shows attractive hints of cherry and raspberry. The wine is ethereal on the palate, with beautiful freshness that highlights the delicious fruitiness. The long aftertaste confirms the overall charm and attractiveness.

