



LE CARILLON DE ROUGET 2014

2014 revealed itself as a vintage full of challenges.

If disease pressure was as intense as in the previous year due to heavy rainfall in early spring, almost daily wind throughout June allowed the vegetation to dry. Flowering, the crucial moment in our work, has been globally homogeneous allowing us to anticipate an interesting crop yield potential. Summer was more chaotic, but a perfect sunny weather arrived on 26th August and lasted until the end of harvests. The temperature range from cold mornings (7°C) to hot afternoons (26°C) helped refining tannins and maturing seeds. This Indian summer increased concentration and homogeneity of grapes, letting this vintage to "win its spurs". Thanks to the excellent vineyard's health conditions, first grapes were picked on 2nd October and harvests completed by the 14th.

TERROIR

The terroirs dedicated to Le Carillon de Rouget are more aerial than the ones selected for Château Rouget. This, combined with the relative youth of the vines, compared to the ones of the Grand Vin, result in earlier ripening and give the wine its roundness and appealing character.

GRAPE VARIETIES

85% Merlot, 15% Cabernet Franc

Planting density: 3 000 vines per acre / 7 500 vines per hectare

Average age of vines: 20 years

SOIL MANAGEMENT

Vineyards are sustainably farmed, using practices such as cover crops and ploughing.

HARVESTS

Grapes are harvested by hand, in small 20kg crates. Each plot is harvested individually in order to ensure optimal ripeness of the entire crop. Grapes are then sorted carefully.

WINEMAKING & AGEING

Grapes from different parcels are vinified separately in stainless steel tanks, then aged in oak barrels (second fill) for 18 months. This vintage was bottled on a fruit day according to the lunar calendar, to allow the wine to express itself fully.

TASTING NOTES

(Tasted in September 2016) Appearance: Dense red ruby.

Nose: Expressive with of ripe red and black fruits and a touch of spicy notes. Palate: Harmonious and generous with a smooth and savoury attack mixing the





red and blacks fruits aromas. Persistent finish with silky tannins. Ageing Potential: 10 years



