



CHÂTEAU POITEVIN 2014

MÉDOC



16
Decanter



14.5
Jean-Marc Quarin



14.5
Bettane et Desseuve



15
Le Point

In the 1950's, René Poitevin purchased the vineyard, then spanning a few hectares. His son Georges took over a few years later: they both cultivated the vines with passion, and had the entire harvest vinified by the Queyrac cellars. Most of the vineyard was replanted in the mid-1980s with low-yielding stocks. When Guillaume joined his father Georges after having completed his degree in oenology, he decided to implement his own vinification, thereby successfully crafting the 1991 vintage. In 1997, they decided to build a brand new cellar complying with the very latest technology in order to position Château Poitevin as one of the best Medoc Cru Bourgeois.

Soil
Gravel, Clay

Age of vines (avg.)
25 years

Area
25 ha

Wine making

Low-temperature Maceration, alcoholic fermentation in thermo-regulated vats to preserve the freshness of the fruit and long vatting.

Ageing

14 months of barrels, with an average of 30% new oak barrels. The quality and the intensity of heating of the barrels are chosen according to the typicity of each batch.

Blending

Merlot : 55%
Cabernet-sauvignon : 40%
Petit verdot : 5%

Tasting note

This wine reveals an intense red color . On the palate, it develops a wonderful aromatic expression playing with spicy notes that evolve on nice red fruits . The 2014 vintage shows a fleshy and coated structure.