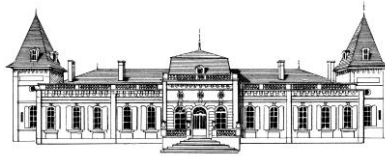


CHÂTEAU TRONQUOY - LALANDE



SAINT-ESTÈPHE

Vintage 2014

Main characteristics of the Vintage

The winter in 2014 was mild, with mostly positive temperatures. The start of the year was marked by high rainfall until May, allowing the soil to renew its water reserves. The weather conditions in spring were favourable for the cycle of the vine. A mild April encouraged quick and regular growth of vegetation for all grape varieties. Flowering, which was uniform and perfect, took place from 5 June. July saw temperatures below seasonal norms and a rainy August suggested a late harvest.

The cycle of the vine, slowed down in August, took off again at the end of the month with hot and dry weather that continued until mid October. Temperatures often above 30°C, "miraculous" sunshine, and water constraints brought about by these exceptional weather conditions greatly benefited the ripening of the berries. The rain on 17 and 18 September (20 mm) was like "gold falling from heaven", arriving at just the right time to maintain the perfect balance of the plant.

By mid September, generally good weather and cool nights marked the start of a calm harvest, with the grapes in a perfect state of health. There was no lack of quality, but we were still looking for full ripeness, and to achieve this, we made several passes through the same parcel!

In the cellar, the first vats showed coloured and dense juice, with good aromatic expression. During fermentation, extraction took place gently. On running off, the identity of each parcel was maintained thanks to compartmentalised tanks. This 2014 vintage foretold very elegant wines, complex and of high quality.

Period of harvest

September 18th – October 11th

Blend

Merlot: 56%, Cabernet Sauvignon: 37%, Petit Verdot: 6%, Cabernet Franc: 1%

Tasting notes

Attractive and vivid ruby-red colour.

Clean and fresh on the nose, with notes of black fruit and a good aromatic intensity.

Clean attack on the palate, rich in fruit. Elegant and balanced on the mid palate.

Elegant on the finish, with fine tannins.