



CHÂTEAU CARTIER 2014

Vintage weather conditions

The season began with favourable conditions and early budding. Flowering took place during a dry, sunny June. The summer was more chaotic, cooler and stormier. The vines hit delays, and veraison was spread out over a long period of time. From late August onwards, particularly hot weather set in for a significant period, culminating in an unusually mild end to the season. There was significant temperature variance, helping to ripen the pips and skins. The weather remained dry, ensuring well concentrated grapes.

Harvest area	17.17 hectares
Harvest terroir	Clay-limestone soil on the slopes and clay-silt at the foot of the slopes
Grape varieties	100 % Merlot
Harvest dates	23 September to 7 October
Farming practices	Organic and biodynamic wineOrganic wine, Agriculture FranceFR-BIO-07Biodyvin check by ECOCERT France SAS
Ageing	75% in barrels, 25% in vats
Yield	43 hectolitres/ha
Production	34,000 bottles

Tasting notes

Ruby red. Cherries on the nose, with caramelised notes providing softness and finesse. The wine is generous in the attack, then full-bodied and smooth on the mid-palate. It broadens into a more vertical finish with the fruit returning in beautiful form.

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