

Château d'Issan 2014,  
*An Excellent Surprise.*



2014



Grand Cru Classé en 1855

# CHATEAU D'ISSAN

MARGAUX

## Exceptional flowering.

Thanks to perfect growing conditions during the month of June, both the Merlot and Cabernet Sauvignon vines flowered at the same time, around June 25<sup>th</sup> with no gap in between.

## A summer with mixed results.

Summer was cool and humid, bringing mid-veraison around August 8<sup>th</sup>.

## An “Indian summer” in Bordeaux.

From August 21<sup>st</sup> until the end of November,

Margaux enjoyed a long Indian summer with continuous warm and dry weather.

## A serene harvest.

Merlot harvest: September 25<sup>th</sup> until October 3<sup>rd</sup> / Cabernet harvest: October 6<sup>th</sup> until October 15<sup>th</sup>.

The splendid weather permitted rigorous plot by plot selection, allowing both of our two grape varieties to achieve progressive and optimal ripeness. The harvested berries were plump and juicy, with generous fruit and tight skins, yet silky and elegant tannins.

## “Haute-Couture” vinification.

Fermentations are done traditionally with very soft pumping-over to respect the lively character and structure of the fruit. After three weeks of maceration followed by malolactic fermentation, the wine was put in French oak barrels in mid-November.

## Blend: Cabernet is king.

The final blend took place mid-January. The selection was obvious, with the marvelously ripe Cabernet Sauvignon contributing 77% to the blend, and 23% of voluptuous Merlot rounding it out to a harmonious and well-integrated whole. Chateau d'Issan 2014 is difficult to compare to other vintages due to the unique growing conditions, yet its singular terroir remains clearly identifiable.

ANALYSIS	Ch.d'ISSAN		BLENDING	BLASON D'ISSAN	
	Ch.d'ISSAN	BLASON D'ISSAN		Ch.d'ISSAN	BLASON D'ISSAN
Alcohol (% vol.)	13.24	13.10	Merlot	23%	53%
Total Acidity (g/l H2SO4)	3.45	3.53	Cabernet Sauvignon	77%	47%
Ph	3.83	3.67	Global Yield (hl/Ha)	44	44
Polyphenols	68	62	New Barrels	50%	35%
			Proportion 1 <sup>st</sup> /2 <sup>nd</sup> vin	45%	55%

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