

# Château Petit-Village

## 2014 *Vintage*

The 2014 vintage owes everything to an exceptional late autumn, with the harvest taking place in bright, sunny weather. The grapes reached **perfect maturity** with fine skins, easily extractible polyphenols and **consistent quality** in all batches.

**Petit-Village 2014 is a generous vintage combining the power and smoothness of the great Pomerols.**

### *Our* work in the vineyard

Although temperatures were very high in July the vines struggled to make up for lost time. We did very little **green harvesting** and the young vines required only **minor thinning**. The clusters were untangled to allow them to breathe without needing to be cut. The weather in late August was overcast and wet. **Ripening was delayed**. We hoped for very fine autumn weather.

**And we were lucky**. Late September was wonderfully sunny and it was soon clear that the grapes were reaching maturity. We could start the harvest with peace of mind.

### *Harvesting* on demand

We began the harvest with the young Merlot vines on 23<sup>rd</sup> September in the warm September sun. It was then the turn of the old Merlot vines to be harvested, with **pickings as required** from 26<sup>th</sup> to 30<sup>th</sup> September. We continued on 6<sup>th</sup> October with the Cabernet Franc and ended with the Sauvignon on 8<sup>th</sup> October. The fine weather allowed us to wait for each plot to reach full maturity.

### *Plot-by-plot* vinification

Work in the cellars was undertaken vat by vat. Priority was given to extraction in the early stages of fermentation with punching down the cap as a key part of the process. Our interventions were then reduced in order to preserve the elegance of the wines. Fermentation went very smoothly (10 days) and maceration of the batches lasted between 26 and 30 days. Malolactic fermentation in barrels was completed just before Christmas.

### *Blend*

72% Merlot, 16% Cabernet Franc and 12% Cabernet Sauvignon.

### *Ageing*

65 % in new barrels and 35% from barrels of one vintage, for 14 months.

*By Marielle Cazaux  
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