TASTING NOTES

Château Gazin 2013

Production: 47 500 bt

<u>Blend</u>: 100 % Merlot

Harvest's dates :

on the 27th and from 30 th September to 5th October : Merlots the morning of the 7th October: Cabernets Francs the morning of the 11th October: Cabernets Sauvignons

Tasting :

Alc : 13.0 % AT : 3.33 pH : 3.67 IPT : 74 New oak barrels : 48 %



Bottling time : from 26th to 28th May 2015

The 2013 vintage is undoubtedly a winemaker's vintage. This means that the success of the vintage (and they are many more good wines than expected) is due to the know-how of the cellar masters.

We all suffered from rainy weather conditions during the flowering of the vines, in May. Grains abortion and uneven ripening were the results of it

These poor conditions led the grapes ripening three weeks later than "normal". The harvest therefore started at the end of September (on the 27th) instead of mid' September and ended on October 11th, with rains. This involved some rot in the grapes. Rot is not really problematic as we harvest by hand. Therefore, we could clean the crop in the vineyard and sort out the remaining rotten bunches, if any, with our two sorting tables, in the cellar. The yield was only 27th hl per hectare.

This small crop allowed us to produce only 47 500 bottles of a reasonably good wine. It is a 100% merlot wine (like the 2012) because of the lower quality of the cabernets. These latter ones have been included into the second label: Hospitalet de Gazin (anyway still very merlot wine: 73,5%), which produced 32,000 bottles.

The alcohol level of Château Gazin is 13%. We did not use more than 49% of new barrels to raise up the grand vin, no longer than 15 months, in casks including malo-lactic fermentation in new casks.

The wine is supple, has no traces of acidity nor lack of maturity. It shows the traditional notes of Pomerol: red fruit, then undergrowth and meaty fragrances, some smoky and roasted notes, but not having the same intensity as in greater vintages. However this 2013 vintage will offer a good wine, easy to drink young, developing more complexity after few years of ageing, but probably not worth cellaring more than 10/12 years. (Incidentally, on the occasion of a first tasting, in 2014, the wine was rated 90/92 by Robert Parker, which we consider as a great compliment taking into account the difficulties of the vintage).