

Château Lilian Ladouys



SAINT-ESTÈPHE

Vintage 2014



Owners : Jacky and Françoise Lorenzetti
General Director : Emmanuel Cruse
Director : Vincent Bache-Gabrielsen
Vineyard manager : Ludovic Wallet
Cellar master : Jérôme Juhé
Consultant oenologists : Eric Boissenot
and Christophe Coupez

Area of the property : 45.5 ha
Area in production : 44 ha
Vineyard density : 8 500 à 10 000 vine stocks
Vineyard average age : 35 years old
Terroir : Gravels of type 3 terrace (Peyrosols)
Grape varieties : 40% Cabernet Sauvignon, 55% Merlot,
3% Petit Verdot, 2% Cabernet Franc

The Indian Summer vintage

2014 is the warmest year since 1900 ! This exceptional sunshine allowed us to have an early budbreak and flowering, we were ahead of 15 days. Rainfalls and fresh temperatures between May and August lost the time gained and the veraison spread over August. In September and October, we had a real Indian Summer, the sunshine was worthy of an August weather. So we could get a perfect ripeness and an optimal concentration thanks to these hot and sunny days.

An adapted vineyard management

The weather conditions of 2014 (mildness and humidity) made us to survey carefully the vineyard and to adapt all the works. All along the year, we need to be patient and vigilant. The vineyard needed a lot of attention and rigor with many passages in the vineyards : disbudding, lifting on the vine's fronds and regular soil works. Finally, a thinning out of leaves on both sides had completed the result : a good ventilation of grapes for an excellent ripening.



**Château Lilian Ladouys
2014 blending**

56% Merlot,
40% Cabernet Sauvignon,
2% Cabernet Franc,
2% Petit Verdot

Yield : 44 Hl/ha

Analysis

Alcohol (% vol) : 13.68
Total Acidity (gH₂SO₄/L) : 3,7
pH : 3,75
Index of total polyphenols : 79

A harvest spread over time

With a sunshine rate higher than 30% of the seasonal level, September and October gave us wonderful weeks. Thanks to these dry and sunny days, we could get a perfect maturation of every grape variety and so to spread the harvest all over the time. Picking started with Merlot from September 30th 2014, Cabernet Franc on October 07th and 08th, Cabernet Sauvignon from 13th of October and we finished with Petit Verdot from 15th to 17th of October 2014.

A fine winemaking for a gourmet wine

We chose to fill the whole berries without any crushing. The cold maceration and the only use of delestage rack-and-return per gravity allowed a soft extraction of the elements.

Our long vatting time, between 4 to 6 weeks, gave us a gourmand wine with round tannins. Finally, an ageing composed of 30% new barrels permitted to refine the tannins already silky.

Tasting note of Château Lilian Ladouys 2014

This Lilian Ladouys 2014 has a beautiful and intense purple color. The bouquet is very open, dominated by the Merlots from gravels on bedrock clay-limestone soils, exhibits notes of small red fruits and orange peels. After aeration, the wine is on the rise and reveals flavors of cedar and gunflint aromas. The palate is expressive, it has a lovely attack extended by a chewy structure. The finish has some powdered tannins with a lot of moka and toasted almonds flavors. 2014 is probably the best vintage made since the purchase done by Jacky and Françoise Lorenzetti.