



Grand Cru Classé en 1855

CHATEAU D'ISSAN

MARGAUX

## MOULIN D'ISSAN 2014



<b>Beginning of harvest</b>	25 September
<b>End of harvest</b>	15 October
<b>Blend</b>	Cabernet Sauvignon 10% Merlot 90%
<b>New barrels</b>	25%
<b>Yield A.O.C Bordeaux Supérieur</b>	44 hl/ha
<b>pH</b>	3.70
<b>Total acidity (g/l H<sub>2</sub>SO<sub>4</sub>)</b>	3.49
<b>Alcohol (%vol.)</b>	13.56



### **An exceptional flowering :**

Thanks to the perfect conditions during the month of June, we have obtained a homogeneous flowering around June 25<sup>th</sup>, without gaps between the Merlot and the Cabernet Sauvignon. Summer has been cool and humid bringing mid-veraison around August 8<sup>th</sup>.

### **Harvest with serenity :**

From August 21<sup>st</sup> until the end of November, summer conditions are setting in for long with continuous heat and dry weather. The Indian summer has allowed a rigorous selection plot by plot, offering to our 2 grape varieties progressive and optimal ripeness. The harvested berries present a beautiful fruit crunchy and generous, with some delicate and refined tannins. Thanks to the perfect conditions during the month of June, we have obtained a homogeneous flowering around June 25<sup>th</sup>, without gaps between the Merlot and the Cabernet Sauvignon.

### **« Haute-Couture » vinification:**

Summer has been cool and humid bringing mid-veraison around August 8<sup>th</sup>. Fermentations are done traditionally with very soft pumping-over to respect the liveliness and the structure of the fruit.

3 weeks of maceration followed by malolactic fermentation allowed us to put the wine in French oak barrels mid-November.