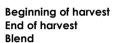


Grand Cru Classé en 1855

CHATEAU D'ISSAN

MARGAUX

MOULIN D'ISSAN 2014



25 September 15 October

Cabernet Sauvignon 10% Merlot 90%

New barrels 25%

Yield A.O.C Bordeaux Supérieur 44 hl/ha

pH 3.70 Total acidity (g/l H₂\$O₄) 3.49 Alcohol (%vol.) 13.56



An exceptional flowering:

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

Harvest with serenity:

From August 21st 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 25th, without gaps between the Merlot and the Cabernet Sauvignon.

« Haute-Couture » vinification:

Summer has been cool and humid bringing mid-veraison around August 8th. 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.

