

# 2014

## PRESENTATION:



The Estate traces back its origins to 1719, but it's really in 1838 that Henry Delaroze, then mayor of Saint-Laurent, establishes a vineyard on one of the most ancient gravel beds of the Medoc. In 1884 Count Ernest de Lahens presides over the destiny of an Estate encompassing 300 hectares and oversees the construction of Château de Trintaudon and its tower; almost a lighthouse overlooking an ocean of vineyards. During its long history the Estate was acquired by a Spanish nobleman: Duc Del Infentado, subsequently by the Forner Family, then owner of Château Camensac and Marques de Caceres. In 1986, Assurances Générales de France (Allianz) purchased the Estate, one of the largest of the Medoc by its surface area and total production; a well renowned property recognized the world over as a top quality Cru Bourgeois.

## THAT VINTAGE:

After a rather mild and wet winter, we saw the start of bud burst at the end of March / beginning of April and total bud burst by 10 April, or about 7 to 10 days earlier than in 2013 and essentially the same date as in 2012. May, June, July and August were unusually wet and cool, causing the vineyard to move from normal development compared with the ten-year average to a 10- to 12-day delay in the cycle by the end of August. Then came the month of September, with its Indian summer, higher temperatures than in August, extremely low rainfall and an East wind allowing the grapes to become more concentrated. In the space of 3 weeks, all the analytical parameters for checking the ripeness of the grapes increased strongly through this concentration phenomenon.

**HARVEST START DATE :** September 30th

## VINEYARD:

- 165 hectares of vineyards.
- **Soil :** Fine gravels, sandy gravels and clayish limestone soil.
- **Planting density :** 6,600 vines per hectare.
- **Average age of vines :** 28 years old.

## GRAPE VARIETALS:

- 47% Cabernet Sauvignon
- 47% Merlot
- 6% de Petit Verdot

## FINAL BLEND :

- 45% Cabernet Sauvignon
- 51% Merlot
- 4% de Petit Verdot

## VINIFICATION :

Classic three week initial fermentation.  
Aged in oak barrels for 12 to 14 months.

## TASTING NOTES:

Dark ruby colour with some crimson reflections, still very young. Nose of dark chocolate, mocha, very indulgent. The palate is powerful with tight and very precise tannins. Very good length with a remarkable aromatic persistence. Very great purity overall. To be decanted 1 hour before tasting  
Enjoy from now until 2024/2028

## MEDALS AND AWARDS

JAMES SUCKLING.COM 91/100

The WINE ADVOCATE 91/100

Jancis Robinson 16/20  
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NEIL WINE ENTHUSIAST 91/100



CONCOURS MONDIAL DE  
BRUXELLES 2017  
SILVER MEDAL

Deep crimson. Gentle, fresh and scented with dark fruit. There's oak sweet spice too but not exaggerated. Sweetly oaky on the palate but the blueberry fruit can carry it. Freshness to balance. Gentle but sufficiently structured. [JH] 13.5% Drink 2017-2022

