



## 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:

- 59% Cabernet Sauvignon
- 39% Merlot
- 2% de Petit Verdot/Cabernet Franc

## VINIFICATION:

Classic three week initial fermentation.  
Mechanical harvesting.  
Aged in lightly wooded vats at the end of the ageing process.

## TASTING NOTES

Beautiful ruby colour of good intensity and brilliance. Nose dominated by sweet spices (vanilla/cinnamon) and some peppery notes tending towards ginger. On the palate, the whole is full and homogeneous with a delicate and smooth structure. The finish is smooth and presents beautiful toasted notes.

## NOTES

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