



## *Château La Tour Figeac*

### Vintage 2014

The 2014 season started with a mild and wet winter that enabled the soils to build significant water reserves. Temperatures were higher than usual. Bud-break took place relatively early. A wet and cold weather in May slowed down development and brought the cycle closer to average. However, the weather changed again and the months of July and August were cool and rainy. Further to this, wet conditions combined with the occasional warm days throughout spring and summer, increased disease pressure. Hard work in the vineyards was needed to protect plants from Oidium and mildew.

In the last week of August and along September the weather was a true Indian summer. The high amount of sunlight helped grapes to ripen evenly and to recover for lost time.

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In the end the harvested grapes were very healthy. The high sugar ripeness found combined with a good total anthocyanin content, as well as prominent acidity, assures wines with excellent balance and a long future ahead.

#### Harvest date:

- Merlot : 30 september to 4 october 2014
- Cabernet Franc : 13-14 october 2014

#### Production:

- Aged 14 months in barrels (50% new)
- 270 hl (selection 36 000 bottles)

#### Vine variety:

75% Merlot - 25% Cabernet Franc

#### Press release:

James Suckling 90-91, Bernard Burtschy 16.5,  
Vinous 89-92, WeinWisser 17, Decanter 16.25,  
Wine Spectator 89-91, Jancis Robinson 16.