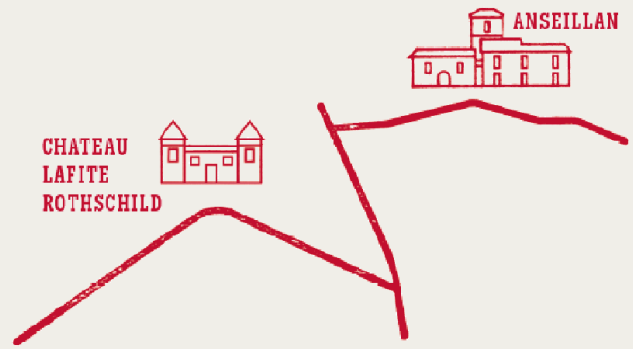


L' ESPRIT ET LA MATIÈRE



ANSEILLAN 2014

■ VINEYARD ATTRIBUTES

Appellation : AOC Pauillac, Bordeaux, France

Pauillac is located on the left bank of the Gironde estuary, approximately 40km North of Bordeaux. With the tempering influence of the estuary and a great diversity of soils originated from both the Massif Central and the Pyrenees, Pauillac boasts exceptional climatic and geological conditions to make outstanding wines.

Terroir : The village of Anseillan lies to the east of Lafite Rothschild, between the Château and the Gironde. This area presents a wide variety of terroirs which are the subject of much thought and research. Cooler and later because of their northern exposure, they are also more clayey than Lafite's classic terroirs. This diversity is particularly interesting because it offers plots that are suited to all four of our main grape varieties: Cabernet Sauvignon, Cabernet Franc, and Petit, and Petit Verdot. This terroir and our teams' work give Anseillan's wine a unique style and excellent complexity.

■ VINTAGE SUMMARY

Significant rainfall from November to February helped restore the groundwater reserves, which had already been substantially replenished in 2012 and 2013.

Temperatures remained above average, and the vines missed the hearty winter frosts. As a result bud break occurred early, followed by uniform flowering during the first week of June, spurred on by a rise in temperatures.

As always, the impact of the weather on the vineyard was our primary concern, and our teams worked throughout the year to enable the grapes to reach maturity in perfect health. The onset of ripening arose over two periods, first in late July and then again after 15 August, creating differences in the ripeness of the bunches on a same vine.

Some juggling was therefore necessary during harvest, in order to make the best choices; the Sorting was very strict in order to keep only the very best grapes, suited to the production our grand vins de Pauillac.

■ WINE MAKING SCHEME

Anseillan is made according to the traditional Bordeaux method. Alcoholic fermentation is conducted in wooden, concrete and stainless steel vats. Gentle pumping-over helps to ensure a soft extraction and is carried out according to the specific characteristics of each tank. Total maceration time lasts for about 20 days. After malolactic fermentation, wines are transferred into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

■ TASTING NOTES

Deep, dark color.

Expressive notes of tobacco on the nose.

On the palate, the attack is lively and fresh, supported by the fully-ripened fruit. There is a good concentration and the round tannins guide the wine through to a well-balanced finish.



TECHNICAL INFORMATION

Varietals : Merlot 54%, Cabernet sauvignon 46%

Yield : 37 hL/ha

Alcohol content : 12.5 % vol.

pH : 3,5

Total acidity : 3,8 g/l