



## CUVÉE Pirouette

**Vintage :**

2014

**Blend :**

80% Merlot – 20% Cabernet-Sauvignon

**Soil :**

Siliceous and clay/ gravels

**Density of the vineyard :**

4500 to 6700 vines / Ha

**Age :**

between 10 et 30 years old

**yield :**

42 hL/Ha

**Viticulture :**

Organic labeled ECOCERT  
since 2013



**PROFILE OF THE YEAR:**

Early bud-break, following by a sunny spring climate making perfect conditions for the flowering. A good crop was expected. Then, the summer was cooler and wet, slowing the vineyard. The veraison was spread over 3 weeks. At the end of August, the situation was complicated but the Indian summer of September and October let us to wait the perfect ripeness of the

grapes. The harvest, spread over almost one month, was done on October 20<sup>th</sup> by the cabernets-Sauvignon.

**VINIFICATIONS :**

Sorting table. Cold maceration during 5 days. Fermentation in stainless steel tanks and concrete tanks with natural yeasts. Soft extraction by small pumping over and delestage. 27 days long maceration.

Aging in cement tanks during 6 months. Bottling in old moon.

Available from May 2015.

**TASTING NOTE :**

Dark with violet hue. Brilliant. Opulent nose of ripe fruits, blackcurrant and blueberry. Concentrated mouth with soft tannins. Deepness of dark fruits. Freshness and digestibility are characteristics of the vintage. Rather long finish.

**REVIEW PRESS :**

**To follow**