

## Medals and awards :



1 star : Guide Hachette des Vins - 2018.

# CH LA SERGUE

Lalande de Pomerol

2014

a vintage marked by Cabernet Franc



After wet, mild weather in January and February, the 2014 harvest looked as though it would be an early one. The month of March was cool and dry, leading to even bud break followed by vigorous vegetative growth in April – 8 days ahead of the seasonal average. The weather remained good in May, with quick, homogeneous flowering starting in late May and lasting until the first few days of June. It seemed at that time that the crop would be relatively large. Our vineyards escaped the violent storms that wrought havoc at numerous other estates in July. The weather in the summer of 2014 was unstable, with alternating beautiful and rainy days. August was not fine, on the whole, and so *véraison* (colour change) was rather spread out. In light of these various factors, our morale was not very good in mid-August, and I decided to cut short the vineyard workers' holidays to remove all late-ripening bunches at a frenetic rate. Above and beyond the cost in labour, several families criticized me for ruining their summer vacation... However, the devotion, professionalism, and hard work of our vineyard team really paid off. Their efforts were enhanced by warm, dry, windy weather in September that had an un hoped-for effect on grapes and eliminated the heterogeneity we feared would last until harvest time. In a year that seemed early-maturing to begin with, we finally ended up starting to pick on an average date. The Merlots was very ripe with beautifully-coloured stems in the gravelly *La Pignière* plot on the 22<sup>nd</sup> of September. We went on to harvest Merlot in the clay and gravel *La Margaux* plot on the 24<sup>th</sup>, followed by *Haut-Chaigneau* on the 27<sup>th</sup>, before returning to old Merlot and Malbec vines in *La Pignière* on the 28<sup>th</sup> and 29<sup>th</sup> of September. We waited until the 10<sup>th</sup> of October for the Cabernet Franc vines in *La Pignière* to produce the best grapes we have ever picked there. The final blend of La Sergue usually contains 10 to 12% Cabernet Franc, which gives the wine a unique fruitiness and refreshing tannic texture. However, there was more than twice that proportion (26%) in 2014! Although work in the vineyard was difficult and challenging throughout the 2014 growing season, the winemaking part went extremely smoothly thanks to sweet grapes with very fruity aromas, good tannic structure, and phenolic concentration. 2014 is unquestionably a beautiful vintage thanks to an Indian summer typical of the finest years in Bordeaux.

**Tasting notes from Pascal CHATONNET: May 2016**

### Press review

***eRobertParker.com* - Neal Martin - April 2015 - Score 90/100.**

"2014 La Sergue needs a little time to assert itself, but it already reveals attractive aromas of heather and blackberry. The wine is relatively full-bodied on the palate, with crunchy tannin, good acidity, and a fresh, attractive aftertaste with hints of cedar. This is a truly praiseworthy Lalande de Pomerol that should be enjoyable to drink for several years". 2018 - 2030

VINO (Belgium) 2014 LA SERGUE = included in the "LES EXCELLENTS" category

Jacques PERRIN's BLOG (Switzerland) 2014 LA SERGUE = included in the LES GRANDS VINS \*\*\*\* category - Score 90/100



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## TECHNICAL SHEET

<b><u>Area under vine</u></b> :	5,5 hectares in 2014.
<b><u>Sun exposure</u></b> :	North-south facing.
<b><u>Geology</u></b> :	Siliceous-clay terroir with <i>crasse de fer</i> (ironpan) on the Chaigneau plateau and clay-gravel on the Margaux-like Chevrol plateau with regraded and drained plots.
<b><u>Grape varieties</u></b> :	72% Merlot noir – 25% Cabernet Franc – 3% Malbec.
<b><u>Average age of the vines</u></b> :	over 45 years.
<b><u>Rootstock</u></b> :	196-17, Riparia, 3309C, 101-14.
<b><u>Viticulture</u></b> :	Sustainable viticulture - A drastic reduction in chemical sprays in the vineyard.
<b><u>Harvesting</u></b> :	Each grape variety and each plot are picked at optimum ripeness.
<b><u>Winemaking</u></b> :	Wine from each plot is made separately, combining state-of-the-art techniques and centuries-old Bordeaux tradition.
<b><u>Alcohol content (%)</u></b> :	13.5
<b><u>Ageing</u></b> :	16 months in barrels (35% new and 65% used for one previous vintage) in an underground cellar specially designed for ageing.
<b><u>Yield</u></b> :	19 hectolitres/hectare.
<b><u>Production</u></b> :	14 900 bottle of 0.75 L.
<b><u>Sales</u></b> :	Bordeaux wine merchants as well as direct export to private customers at the estate.
<b><u>Tours</u></b> :	Open from Monday to Friday from 9 am to noon and from 1:30 to 5:30 pm. Tours by appointment. Possibility of tours on weekends and public holidays by appointment.
<b><u>Owners</u></b> :	<b>VIGNOBLES CHATONNET</b> Jeanine & Pascal CHATONNET Château Haut-Chaigneau 33500 NEAC Tel.: + 33 (0) 557 513 131  E-mail : <a href="mailto:contact@vignobleschatonnet.com">contact@vignobleschatonnet.com</a> Site Internet : <a href="http://www.vignobleschatonnet.com">www.vignobleschatonnet.com</a>
<b><u>Consulting oenologist</u></b> :	Pascal CHATONNET