



L'ARCHANGE

Saint-Emilion

2014

A MERLOT VINTAGE!

Spring weather seriously reduced the potential yield, but the hot summer of 2014, combined with the well-drained clay on sand subsoil, enabled the grapes to grow well – without suffering from periodic excessive temperatures – and to ripen more quickly than expected! This vintage called for demanding work in the vineyard and careful sorting. The effort was unquestionably worth it, because 2014 ARCHANGE has an exceedingly deep colour and a magnificent range of ripe fruit. The wine displays the freshness and smoothness of the best wines of Saint-Emilion. This 2014 is beautifully concentrated with velvety tannin and great depth of flavour. L'ARCHANGE is once again surprisingly good thanks to perfect Merlot grapes!

2014 L'Archange is dedicated to Michel, archangel .



Press notes :



Coup de ♥ (special Favourite) in the appellation for the vintage 2014

Jean Marc QUARIN (France) Score 16 / 90



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TECHNICAL SHEET

<u>Area under vine</u> :	1,21 hectare.
<u>Sun exposure</u> :	North-south facing.
<u>Geology</u> :	Siliceous-clay <i>terroir</i> with a clay and molasse subsoil on the sandy Saint-Emilion glaciais. The plot was regraded and drained in 1996.
<u>Grape varieties</u> :	100 % Merlot.
<u>Average age of the vines</u> :	35 years.
<u>Rootstock</u> :	3309C, 101-14 MG.
<u>Viticulture</u> :	Sustainable viticulture - A drastic reduction in chemical sprays in the vineyard.
<u>Harvesting</u> :	Picked at peak ripeness.
<u>Winemaking</u> :	Wine from each plot is made separately, combining state-of-the-art techniques and centuries-old Bordeaux tradition.
<u>Ageing</u> :	14 months in barrels (2/3 new and 1/3 used for one previous vintage) in an underground cellar specially designed for ageing.
<u>Yield</u> :	40 hectolitres/hectare.
<u>Production</u> :	7 900 bottles in 2014.
<u>Sales</u> :	Bordeaux wine merchants as well as direct export to private customers at the estate.
<u>Tours</u> :	Open from Monday to Friday: 9 am to noon and 1:30 to 5:30 pm. Tours at 11 am, 2 pm, 3 pm, and 4 pm. Possibility of tours on weekends and public holidays by appointment.
<u>Owners</u> :	VIGNOBLES CHATONNET Jeanine & Pascal CHATONNET Château Haut-Chaigneau 33500 NEAC Tel.: + 33 (0) 557 513 131 – Fax: + 33 (0) 557 250 893 E-mail : contact@vignobleschatonnet.com Site Internet : www.vignobleschatonnet.com
<u>Consulting Oenologist</u> :	Pascal CHATONNET

