

The 2014 vintage has been one of the most interesting vintages we have ever worked with. 2014 in Châteauneuf-du-Pape is what is commonly called a “vintner’s vintage”, in the sense that the work done in the vines all along the seasons was a key factor to achieve a great result. The working year – which started early in the spring and finished late in the autumn - was an exhausting year, where experience and anticipation proved to be precious allies to produce beautiful grapes.

Climatic conditions

After a mild and rainy winter –which enabled water reserves to build up, came a dry and hot spring (54 mm rainfall over 3 months and minimal and maximal temperatures 1°C above average). Everything seemed set for an early harvest. But in the field of wine-growing, nothing can be taken for granted until the grapes are in the VAT!

Because of a summer punctuated with weekly rainfalls (158 mm in July-August – vs. 89 mm in 2013 and 91 in 2012), cool nights, and hours of sunshine below average (1768 hours over 6 months, vs. 1811 h in 2012), in a matter of weeks the vintage lost its early potential to become one of the latest ones in the decade.

We have had to deal as best as we could with this succession of dry and humid periods. Consequently, all the laterals were cut and green harvest and leaf removal have been done in all the plots which contributed to reach top ripeness.

But the happy result of a coolish summer following a rather warm spring was the perfect matching of the phenolic and technological maturities of the various grape varieties which come into the AC. What an outstanding and unusual situation for a winegrower !

Harvest

The harvest happened from September 15th to 30th. The threatening sky of the last days fortunately spared Châteauneuf-du-Pape which allowed to pick up healthy grapes.

Wine-making and aging

Late crop means late devatting. The press rooms were in action until the early days of November, releasing juices that were fruity, well balanced, with an alcohol content slightly under average (1%), rounded on the palate, with fine, melted tannins.

Tasting

This vintage will be characterized by pure fruits and spring flowers with a beautiful acidity and sweet tannins. The palate presents live, pepped up black fruit with salted moments . Another vintage with a lot of elegance and finesse.