



Château HANNETOT

2014

GENERAL VINTAGE CONDITIONS

2014 was a paradoxical vintage. Everything began smoothly, a winter with bountiful rain and favourable flowering conditions in the spring presaged a particularly comfortable year.

Unfortunately, things became complicated during the summer. Alternating rain and sun favoured a massive and constant plant growing. The vines hadn't stopped growing until the end of August. The leaf canopy was magnificent but the veraison was lengthy and the grapes enlarged: we had to undertake green harvesting. Without having been catastrophic, the scenario became worrisome...

From September on, everything began to improve, we had extraordinary weather conditions and the profile of Hannetot 2014 revealed itself in a positive light. The berries ripened and became more concentrated, the clusters became smaller in size and the persistence of the clement weather allowed the fruit to reach full maturity. The hand-picked harvest was undertaken plot by plot, of course taking into account the significant time gaps between the Merlots and the Cabernets.

In the cellar we most delicately oversaw the magnificent primary ingredients. The vinifications were a mere formality. We believe that we signed off one of our loveliest vintages.

TECHNICAL CHARACTERISTICS OF CHATEAU HANNETOT

Appellation	Pessac Léognan
Winemaker	Serge Charritte
Vineyard surface area	4 hectares (10 acres)
Soil makeup	Clay and limestone with deep gravel
Grape variety proportion	56% merlot 26 % cabernet sauvignon 18 % cabernet franc
Vinification	Pumping over by intervals Low temperature fermentations Long vatting periods
Barrel ageing	11 months in highly selected oak barrels Bottling 19 months following the harvest

TASTING COMMENTS AND AGEING POTENTIAL

Le Point magazine – Bordeaux 2014 vintage – 15.5 - « Coup de Cœur » by Jacques Dupont

Vinum – Bordeaux Primeur 2014 Preis & Klasse Rolf Bichsel - 15.5

Its aromatic and flavour expression should reveal itself from 2016. The ageing potential is from 10 to 12 years. This wine's optimal aromatic and tasting expression should show up from 2016. The ageing potential is 10 to 12 years.