CHÂTEAU BEAUMONT 2014

CLIMATIC CONDITIONS

Rainfall was on average in 2014, with a total of 935 mm.

The average annual temperature was very high at 14.20°C, making this a record year.

The year was very rainy until the end of August, except for the month of April.

An **Indian summer** took hold in September, with dry weather and very high temperatures. These unexpected conditions made September the **saviour** of the vintage!

Rainfall

Rainy months	jan	feb	mar	may	june	july	aug	nov
mm	147	124	83	87	76	59	59	123
Dry months	april	sept	oct	dec				
mm	50	15	57	54				

THE VINEYARD

From May through to August, the **vigilance and professionalism** of our vineyard teams was severely tested!

Precise leaf removal defeated the botrytis and, thanks to the absolutely exceptional weather in September, we were able to bring in an extremely healthy harvest.

The use of sexual confusion being one of our commitments under **integrated pest control**, we adopted it against eudemis and cochylis: the protection against these moths was **perfect**.

THE HARVEST

We harvested from **25 September to 14 October**, over the equivalent of 8.5 days and a production area of 96.30 ha.

The characteristics of this vintage are the **generous alcohol degrees** with **good levels of total acidity**, which promises **good balance for the 2014!**

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BLENDS

	Cabernet Sauvignon	Merlot	Petit verdot
Château Beaumont	47 %	45 %	8 %
Château D'Arvigny	55 %	45 %	0%

PRODUCTION

Yield: 46 hl/ha

ANALYSES

	Alcohol %	рН	AT
Merlot	13°0 - 14°5	3.7	2.8 - 3.2
Cabernet Sauvignon	12°1 - 13°5	3.5	3.6 - 3.9
Petit verdot	13°1 - 13°5	3.4	4.0 - 4.5

The alcohol degree of the blend is slightly higher than 13%.

The Merlots are very deep with evident ripe fruit and fleshy and smooth tannins.

The Cabernet Sauvignons have pleasant red fruit notes. They show very good length.

The **Petit Verdots** are very fruity and charming, with a certain vivacity that gives real freshness to the blend.

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Ruby colour, very deep thanks to the good extractability of the anthocyans. The nose is generous, fruity and **complex**.

The attack is **silky** on the palate with a tannic structure present, all in **balance**. The lightly oaky fruit aromas are **very elegant** and contribute to the **long aromatic finish**.

