

CHÂTEAU ROCHEYRON



Vintage 2014 Château Rocheyron

The year started with a very wet and mild winter, which initiated a bud break in early April. We were, at this point, ahead of vintage 2013 but the cool spring temperatures came and slowed this early phenomenon with a result that 50% of the flowering was reached by early June. The end of flowering took place rapidly due to the sudden increase in temperature by mid June. Summer was marked by exceptional rainfall and stormy weather (88 mm in July and 55 mm in August). This climatology caused quite slow and heterogeneous ripening in the vineyards. The first ripening was seen on the young Merlot grapes by July 25th and was finished on the Cabernets after August 15th. This unusual weather required us to perform meticulous viticulture work on the vines to homogenize the maturity of the grapes. September came with high temperatures and no rain, which finally accelerated the ripening.

Harvesting began on October 6th for the Merlot and finished by the 17th for the Cabernet. The heavy rainfall of the summer resulted in significant weight gain of the grapes and required the indispensable bleeding (20%) and crushing. The fermentation was kept long and slow for a total of 3 weeks for the young Merlot and more than 4 weeks for the oldest, the extraction being mostly obtained by the end of the fermentation

Château Rocheyron 2014: 6% old Cabernet Franc and 94% old vines Merlot
Fermentation Malolactic takes place in barrels followed by an aging in 50% new French Oak.

Yield: 20 hl /hectare