



# CHATEAU BIAC 2014

## TECHNICAL SHEET

## TASTING NOTES

25 March 2019 (Bertrand Léon)

**Nose** Already open with complex aromas stemming from very good fruit ripeness combined with a fine touch of oak.

**Palate** Impressive from the start. Ripe, silky and long on the palate without ever losing its freshness. A well balanced wine which can be drunk now, but can also be left to age.

## STATS

**Blend** 85% Merlot – 10% Petit Verdot – 5% Cabernet Franc

**Soil overview Merlot** Silt and clay with a chalk sub soil and medium density gravel

**Cabernet Sauvignon** High density gravel with sub soil of silt and clay

**Cabernet Franc** Clay and chalk with on a clay-chalk sub soil

**Petit Verdot** Clay with silt and sand

**Vine density** 9 100 vines / hectare (young vines)  
5 200 vines / hectare (old vines)

**Pruning** Guyot double

**Harvesting dates** Merlot 6, 7 and 8 october 2014  
Cabernet Franc 8 october 2014  
Cabernet Sauvignon 17 and 18 october 2014  
Petit Verdot 17 octobre 2014

**Ageing** 16 months in barrels

**Alcohol content** 14,5%

**Weather** A mild and humid winter followed by a mild spring. Summer was wet and stormy but was followed by the longest Indian summer on record for over 100 years!

## BLEND

5% Cabernet Franc

10% Petit Verdot

85% Merlot