

CHATEAU LE BON PASTEUR

VINTAGE 2014
POMEROL

WEATHER CONDITION OF THE VINTAGE

Everything has started rather well: abundant rainfall during winter allowed the soils to gain their water reserve. In spring flowering began in the first days of June, it was very fast and very homogeneous which was favored by perfect weather until the end of June. At this stage, expectations were high for the quality of the new vintage. Unfortunately, in the month of July, the weather was unstable and vineyards focused on their beautiful foliage rather than on the growing of the grapes. It took constant vigilance deployed early to make green harvest (leaf removal and thinning) to help the grapes to reach optimum ripeness. Then finally came the happiest ending: it was as if nature wanted to apologize! Early September the beautiful weather was with us again and lasted until the end of the harvest. We were able to wait and harvest plot by plot (a luxury we have not known for several vintages), the grapes were perfectly ripe.

THE WINE

The Merlots are beautifully balanced, perfumed and vinous. They bring opulence and roundness drawing the true style of the Château Le Bon Pasteur. The Cabernet Franc grapes stand out for their exceptional quality. They bring delicacy, persistence, and they give the wine its glistening side. Château Le Bon Pasteur 2014 is complex and diverse:

- It is characterized by the balance between freshness and roundness, fruit and aromatic persistence.
- It is charming and elegant beautifully reflecting the diversity of the different terroirs of our vineyard.