

# MAISONS MARQUES & DOMAINES



**Château Bourgneuf**  
P O M E R O L



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Pomerol, France  
Vintage: 2014

### Overview

Owned by the Vayron family since 1821, this lovely vineyard is situated in the heart of Pomerol's most prestigious terroirs, with Château Trotanoy as its neighbor. Since 2008, the wine is made by the youngest Vayron to join the family venture, Frédérique, the daughter of current owners Xavier and Dominique. Formed by a gentle, sloping plot, the west-facing vineyard enjoys ideal sun exposure, thanks to which some of its parcels were spared from the great frost of 1956. The Merlot and Cabernet Franc vines, of an average age of 40 years, are planted on gravelly clay enhanced by an iron-rich subsoil. The vineyard is maintained traditionally and conscientiously throughout the year. Vinification takes place in thermo-regulated concrete tanks, and aging is carried out in oak barrels (35% new) for 12-14 months. Situated in one of the warmest parts of Pomerol, Château Bourgneuf produces wines that are deep and dense, layered and complex, with perfectly rounded tannins. The wine's ripe fruit aromas make it seductive when young, but a few years of cellaring are strongly rewarded.

### Tasting Notes

Nose of ripe red fruit with slightly toasted evident oak. Very concentrated, powerful, warm palate marked by oak tannins.

### Harvest Notes

The winter of 2013/14 saw a series of violent storms, heavy rainfall and exceptional mildness. Although the weather calmed down somewhat by the spring, the mildness remained. The warm, dryer conditions allowed for an even flowering. Summer was again marked by powerful storms and rains but this hot, wet, almost tropical weather positively encouraged the active growth of the vines. The conditions became much dryer towards the end of August, and the heat remained a constant throughout September and well into October, ensuring that 2014 would be a vintage of great quality.

### TECHNICAL INFORMATION

Varietals: 85% Merlot, 15% Cabernet Franc