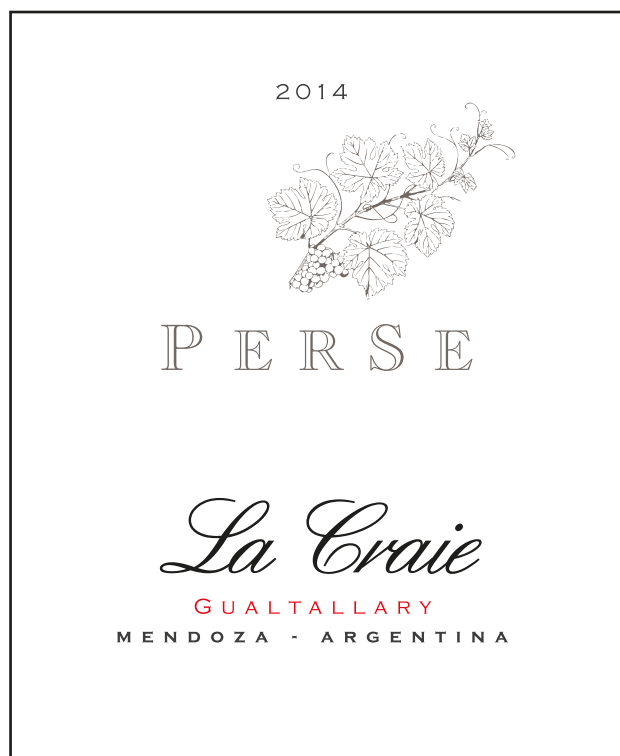


PER SE LA CRAIE 2014

GUALTALLARY



Co-fermented Malbec & Cabernet Franc

This was the second cold harvest in a cycle that was not expected to be so long. It was a cold and wet harvest, shorter than the one of 2013 – as it began somewhat later and ended earlier.

It was another worth-remembering harvest, too. Not only due to the wines it produced but also to the conditions that preceded it, such as the frost on September 9, 2013, which resulted in a rather uneven budding.

December and January were very hot months, whereas February, March and April were cold and rainy, conditions that made the more qualitative locations stand out.

In places where the temperatures are low but the soils are restrictive, stony or not so deep, ripeness was reached earlier, and such precocity in ripening is a favorable condition, especially in years when the rain is more annoying than usual.

The grapes for La Craie came from the most calcareous site within the block, where the soil has plenty of stones and calcium carbonate crusts. They were manually harvested in the last days of March and then transported in bins.

Both varieties were harvested at the same time, destemmed over old French oak barrels, and cofermented together in a proportion that was roughly 80% Malbec and 20% Cab Franc. Fermentation took place spontaneously. A daily piggeage was carried out and the cap was finally sunk by hand, making a very soft extraction for 35 days.

The wine was aged for 16 months in the same barrels where it was fermented, and it was bottled without being filtered.

*Total production in the 2014 Vintage:
552 bottles of 750 cc.*