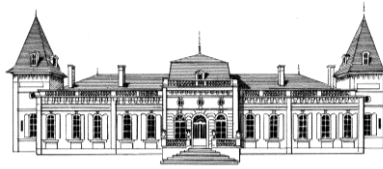


CHÂTEAU  
TRONQUOY-LALANDE



BORDEAUX BLANC

## Vintage 2014

### Main characteristics of the Vintage

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The winter of 2014 was generally mild, with temperatures rarely falling below zero. Heavy rainfall during the first four months of the year replenished water reserves in the soil.

Climatic conditions in spring favoured the vine cycle, with mild weather in April encouraging rapid and even vegetation growth across all the varieties.

Flowering took place evenly and without incident from 5 June. July was cooler than the average, while rainy weather in August indicated that veraison would occur later than usual.

Having slowed in August, the vine cycle accelerated again towards the end of the month in hot and dry weather which lasted until mid-October. These exceptional conditions, with temperatures often in excess of 30° C, almost miraculous amounts of sunshine and the resulting hydric stress, were extremely helpful in bringing the grapes to full maturity.

Generally, fine weather and cool nights accompanied a trouble-free harvest, begun in early September with a crop in perfect health. There were no doubts about the quality of the harvest, but in a continuous quest for fully mature fruit, several passes were carried out through the same parcels in order to obtain the most expressive levels of aromatic maturity.

### Blend

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Semillon: 63%, Sauvignon Gris: 37%

### Tasting notes

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Pale yellow with glittering highlights colour.

On the nose, lemon and pineapple aromas, with notes of honey and very refined oak.

The palate full and opulent, with a hint of sweetness and a beautiful, long finish.