



DOMAINES

*Château de Malet Beaumont*  
DEPUIS 1705

# CHÂTEAU LA CONNIVENCE POMEROL

VINTAGE 2014



## BLEND

70% Merlot and 30% Cabernet Franc.

## DATE OF HARVEST

Merlot: September 29th Cabernet Franc: October 8th.

## VITICULTURE

To honor this appellation, we committed to sustainable agriculture, respecting the environment. The soil is plowed traditionally by horse. The vineyard is only treated with very controlled phytosanitary products. Hand picked into small crates.

## VINIFICATION

Chateau La Connivence is vinified in small reversed truncated stainless still tanks with a state of the art thermoregulation system. This new vat-room allows a very accurate work adapted to plot by plot management.

## AGING

100% new french oak barrels are used for the malolactic fermentation and the ageing. The wine is refined during 16 months in barrel.

## VINEYARD

AREA: 1.4 hectares (3.46 acres) SOIL: Clay and gravel

## DATE OF HARVEST

Flowering was quick and uniform and lasted until mid June. It took place under warm and quite dry conditions. July was wet with some high temperatures, and storms sometimes accompanied by hail. The result was active growth of the vines and enlargement of the berries. Véraison was spread out from end July to 20 August, given the wet conditions at the beginning of August. The fine weather as from the end of August stopped the growth of the vine and allowed for quicker and more complete ripening of the grapes. The day / night temperature variations favoured concentration and preservation of aromas in the skins.

## GREEN PRACTICES

Certified Organic (Haute valeur environnementale OCACIA - Vineyard Specific)