



May 2015

## Château Gazin Rocquencourt White 2014

### Appellation Pessac-Léognan (A.O.C.)

#### Vintage

Spring 2014 was pleasant with fairly good, uniform flowering at Malartic. July was fine, but August, which was initially wet and hot, and then very cool, caused a significant threat of mildew and then outbreaks of Botrytis on the white grapes at the end of the month.

Fortunately, on 27 August, a period of superb weather arrived that was to continue throughout the harvests. Decisions were fast and well-managed thanks to a reinforced team that worked hard throughout the growth cycle to compensate for these special conditions (meticulous removal of unwanted shoots and regular trimming; several rounds of leaf stripping; green harvests). Ripeness progressed exponentially, enabling us to harvest very concentrated grapes that produced powerful, aromatic musts, enlivened by very good levels of acidity.

The white grapes benefited from the cool August, which helped to preserve their flavours and acidity. As a result they are absolutely superb: intense, elegant and very aromatic, with good acidity. (pH 3.10/3.15)

**This vintage offers amazing precision and great quality, largely due to the superb Indian summer, and enhanced by our growing techniques and management of the terroir.**

#### Harvest period

Sauvignon From 10 to 24 september 2014

#### Blend

Sauvignon 100%

#### Technical data

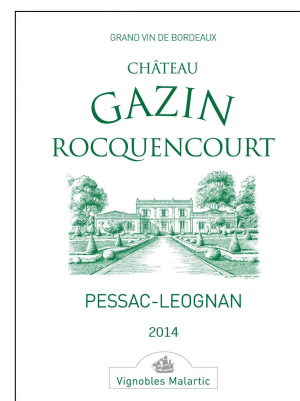
Area in white (A.O.C.) 2,5 hectares  
Grape varieties 100% Sauvignon  
Geology Clay lenses with deep gravel subsoil  
Average age of vines 7 years  
Pruning method Guyot double  
Density of plantation 10 000 plants / hectare

**Average yield** 39 hl/ha  
**Degree** 14% vol

Harvest Handpicking - Sustainable farming  
Vinification Slow pressing, cold stabilization and fermentation in barrels - 20 22°C

Ageing On lees in traditional French oak barrels - New oak 40%  
Ageing period 11 months

Oenologist Consultants Michel Rolland





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### ***Press Release***

**Jane Anson - Decanter - April 2015**

**17.25 (90/100)** - 100% Sauvignon Blanc. Really intense aromatics here, a tunnel of Sauvignon Blanc, rounded and softened by 35% new oak. Good length, this is one for lovers of zig and zip, excellent quality from the Bonnie family of Malartic Lagravière. Drink: 2015-2020

**James Suckling - jamesuckling.com - March 2015**

**90 - 91** Sliced Brazilian lime with apple and honey character. Full body, clean finish.