

Château Milon

Region

AOP Saint-Émilion Grand Cru

Viticultural Notes

Vineyard parcels are situated on the Saint Christophe des Bardes slope and the gravel soils of Saint Sulpice. The vineyard is 8.5 hectares. Vines are planted at 6600-9000 vines per hectare and are simple guyot pruned.

Vintage Notes

2014 Vintage: The growing season experienced cool, wet conditions in July and August, followed by warm, dry conditions through September and October. Cabernet Franc, in particular, benefited from these fall conditions creating wines with fine, supple tannins and great phenolic ripeness. The limestone subsoil in the vineyards regulated moisture levels allowing the merlot to achieve optimum ripeness before an earlier than normal harvest. The sand and sandstone topsoils in the vineyards help both varieties achieve greater finesse than on heavier clay. The wines exhibit purity, freshness, with added structure from the Cabernet Franc.

Wine	Château Milon
Estate	Domaine Bouyer
Vintage	2014
Varietal	75% Merlot, 25% Cabernet Franc
Region	AOP Saint-Émilion Grand Cru
Vine Age	25-30 years
Soil	One parcel has old sandy soil, sandstone and iron dross scoria. The other parcel has gravel soils.
Farming	Sustainable/traditional
Fermentation	Pre-fermentation cold soaking. Vinification in tank with punching down and 3-4 weeks post-fermentation maceration in temperature controlled tanks.
Aging	Aging in barrel (30% new) for 12 to 15 months
Alcohol	13.5%

