



Grand Cru Classé en 1855  
**CHATEAU D'ISSAN**  
MARGAUX

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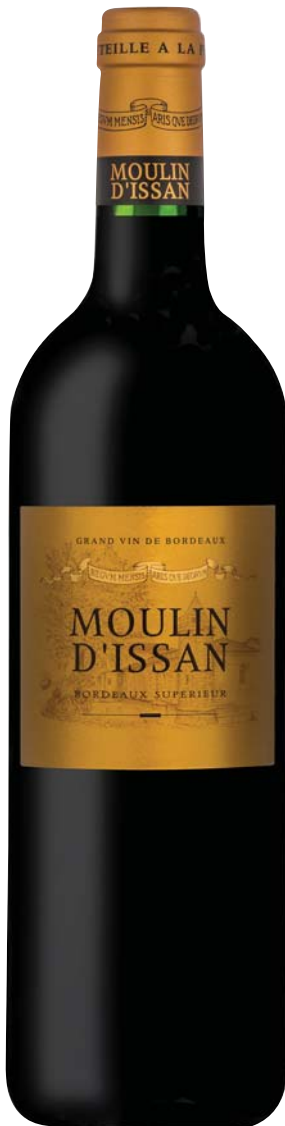
## MOULIN D'ISSAN

### 2014

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Harvest	25 september > 15 october
Blend	Cabernet Sauvignon 10% Merlot 90%
Elevage	25% new barrels
Yield	44 hl/ha
pH	3.72
Total acidity (g/l H <sub>2</sub> SO <sub>4</sub> )	3.49
Alcohol (% vol.)	13.47

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**An exceptional flowering:** Thanks to the perfect conditions during the month of June, we have obtained a homogeneous flowering around June 25th, without gaps between the Merlot and the Cabernet Sauvignon. Summer has been cool and humid bringing mid-veraison around August 8th.

**Harvest with serenity:** From August 21st until the end of November, summer conditions are setting in for long with continuous heat and dry weather. The Indian summer has allowed a rigorous selection plot by plot, offering to our 2 grape varieties progressive and optimal ripeness. The harvested berries present a beautiful fruit crunchy and generous, with some delicate and refined tannins. Thanks to the perfect conditions during the month of June, we have obtained a homogeneous flowering around June 25th, without gaps between the Merlot and the Cabernet Sauvignon.

**“Haute-Couture” vinification:** Summer has been cool and humid bringing mid-veraison around August 8th. Fermentations are done traditionally with very soft pumping-over to respect the liveliness and the structure of the fruit. 3 weeks of maceration followed by malolactic fermentation allowed us to put the wine in French oak barrels mid-November.

