



## Château Haut Condissas 2014

AOC Médoc

Situated in the heart of the plateau de By (North of the Médoc), Château Haut Condissas is like no other.

It all started with 3 ha of vines in 1995 to grow over the years to 15ha thanks to a meticulous selection of the best plots of the Domaines Rollan de By vineyards. Chosen for their exceptional characteristics and exposition; owner Jean Guyon takes pride in managing them with love, passion, precision and rigor. Some they it is a garden who produces wines of outstanding quality.

### Vintage 2014

2014 was an easier year to deal with and a great relief. Yields were practically normal; the vineyard was healthy and harvest took place under October's sunshine. All led to healthy ripe grapes resulting in a seductive wine right from its prime youth. The wine displays ripe red fruits, generous well integrated cedar oak notes, an unctuous savoury backbone.

### Vineyards

The 15 ha (37 acres) vineyard is located on a clay-gravel hilltop terroir. The vines are on average 50 years old, the density is 10.000 plants per hectare. Double Guyot pruning. Sustainable farming with enherbed rows and highly looked after soil.

### Blend

60 % Merlot - 10 % Cabernet Sauvignon - 10 % Cabernet Franc - 20 % Petit Verdot

### Harvest Information

Grapes are hand-picked at an optimum maturity approaching shrivelling. Precise bunch sorting.

### Winemaking

Cold pre-fermentation maceration. Each plot is individually vinified in barrels or in small truncated thermo-regulated vats. 3 to 4 week long vatting follows the alcoholic fermentation before a malolactic fermentation takes place in new oak barrel for 100% of the wine.

### Barrel ageing

Lees stirring for 3 months. Maturation for 18 months in new French oak barrels.

Concours Général Agricole Paris 2016

Gold Medal

Vinous - Neal Martin

90/100

*The 2014 Haut-Condissas has a tightly wound, dense and rather sultry, marine-tinged bouquet at the moment, earthier in style than previous vintages. The palate is medium-bodied with firm tannin, crisp black fruit, quite mineral-driven in style with admirable tension and sense of energy towards the detailed finish. This is very promising and shows better than just after bottling: a nimble and vivacious wine that will benefit from three to five years in bottle. Tasted at the Haut-Condissas vertical at the property.*



DOMAINES ROLLAN DE BY

J. Guyon

Domaines Rollan de By - Jean Guyon

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