





Domaines Rollan de By

Château Rollan de By 2014

Cru Bourgeois - AOC Médoc

It all started in 1989 when Jean Guyon bought 2 ha of vines, a wooden hut and the will to do a wine for friends to enjoy. A garage wine that acquired immediate success. The development of the vineyard is the reflection of Jean's charisma and character... Always seeking to do better. Facing a huge success, Jean decided to move forward. Selecting the best parcel of the plateau de By, he bought a few ha there and then for their soil characteristics. The combination of the soil and merlot grape results in fruit-driven, subtle, soft rounded wines with just the right amount of tannin and oak ; an addictive "chocolate cake" wine as calls it Jean. You enjoy one glass, and you just want another one.

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

A 87 ha (215 acres) vineyard located on a clay-gravel hilltop terroir. The vines are on average 40 years old, the density is 8.500 plants per hectare. Double Guyot pruning. Sustainable farming with carefully managed soil and enherbed rows.

Blend

70% Merlot - 10% Cabernet Sauvignon - 10% Cabernet Franc - 10% Petit Verdot

Harvest Information

Mostly hand-picked, the grapes are sorted twice on arrival at the winery once on a sorting table, once manually.

Winemaking

Stainless steel tanks larger than higher (3.50m large, 1.50m high) conceived by Jean Guyon are used in order to have more juice in contact with the grape marc. Thermo-regulated truncated vats are used for a cold pre-fermentation maceration. Vatting lasts 4 to 6 weeks following the alcoholic fermentation. A malolactic fermentation takes then place in new oak barrels for 2/3 of the wine.

Barrel ageing

Lees stirring for 3 months and aged for 12 months in 100% French Oak barrels (2/3 in new barrels, 1/3 in 1-year old barrel).

Wine Advocate - Neal Martin "The 2014 Chateau Rolland de By has a lovely noss beautifully defined with ample redcurrant and wild strawt knitted into some quality oak. The palate is medium-boo supple tannin, well judged acidity, nicely focused bu needing a couple of years to fully assimilate the oak on thr style finish. This is well-crafted and packed full of flavor.	erry fruit died with it clearly e modern
Wine Enthusiast - Roger Voss	91/100
James Suckling	91/100
Vinous - Antonio Galloni	89/100
Jancis Robinson - Richard Hemming	16/20

Concours Général Agricole Paris 2016 Yves Beck - Beckustator

Silver Medal 89-91/100

Domaines Rollan de By - Jean Guyon 18 Route de By - 33340 Bégadan - T. : 05 56 41 58 59 - infos@rollandeby.com - www.rollandeby.com