

CHÂTEAU DAVID SERTREAU

BORDEAUX AOP 2014

HISTORY

In 2014, Christian Bernaleau bought the estate to Georges Martineau who was treasurer of the Cave de Lugon for many years. His father Pierre Joseph Martineau bought the château in 1950. In 1965, when his father died, Georges managed the estate and gave him the name of David Sertreau. Sertreau comes from the place where the vines are located, David is the first name of the first owner son.

WEATHER CONDITIONS

The 2014 red wines are unquestionably better than 2013's. The Merlot wines are fairly deep in colour, as well as fruity, tasty, relatively full-bodied, and well-structured depending on the terroir. However the flowering started at the very end of May at a time when temperatures were too cold, but which was fortunately followed by a warm, sunny period. July was cool and wet, August, a chilly, grey and fairly wet month. An exceptionally fine month of September, with warm, dry, sunny weather enabled 2014 to partially meet a full ripening of the various grape varieties.

BLENDING AND AGEING

Following consultation with our oenologist, Edouard MASSIE, Chateau David Sertreau was blended in function of plot origins to achieve a balanced wine. The wine was aged in stainless steel vats, we added French oak chips during 4 months.

TASTING NOTES

Soft and fine wine pretty tannins and liquorice character. Light body. Fresh finish.

OWNER

Christian
BERNALEAU

SOILS

clayey, sandy and
chalky

GRAPE VARIETIES

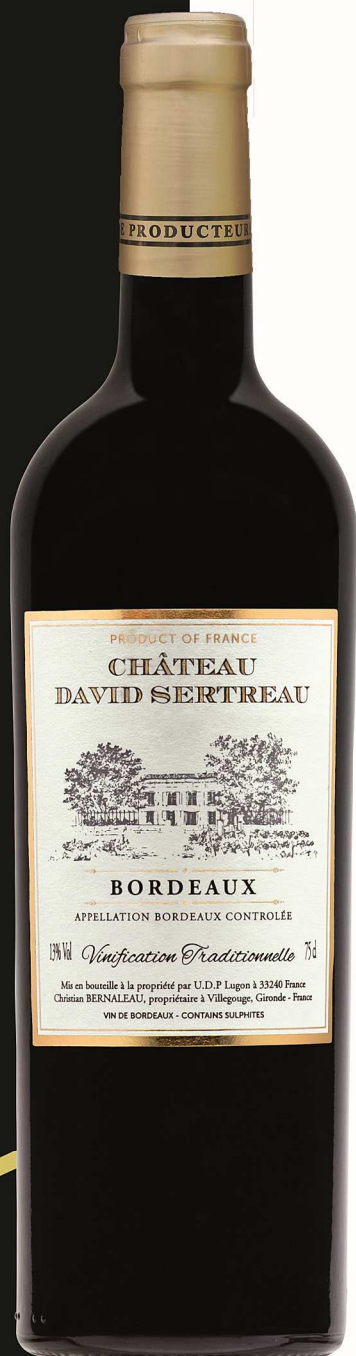
90% merlot
10% cabernet Franc

VINE-CARE

sustainable
agriculture methods

SURFACE OF THE VINEYARD

11.60 hectares



Mail : contact@cavedelugon.com
Tél. 05 57 55 80 90
6, rue Louis Pasteur
33240 Lugon-et-l'Île-du-Carnay

WWW.CAVEDELUGON.COM



Le vignoble
de
BORDEAUX