

2014 CHATEAU LA PAPETERIE

MONTAGNE-SAINT-EMILION, FRANCE



THE WINE:

60% Merlot/40% Cabernet Franc from the Montagne-SaintEmilion appellation. The vines average 40 years. The grapes are hand harvested and double sorted followed by maceration of 30 days. The aging is in French oak barriques of 225 liters for 22 months with a combination of new and 2-3 year-old barrels.

THE ESTATE:

Chateau La Papeterie sits on the rich soils on Montagne-SaintEmilion only 10km from the village of Saint Emilion. The Estager family has been the owners of this estate for four generations. With a total production of less than 5,000 bottles, this is a smaller estate allowing for more traditional winemaking methods. Winemaker Charles Estager employs natural winemaking techniques along with modern technology in the cellar.

TASTING NOTES:

Color: deep crimson with flashes of ruby and garnet

Aromas: ripe black and red fruits with hints of espresso and mesquite smoke

Flavor & Texture: dark merlot blackberry fruit upfront interwoven with notes of cassis and rich earth; classic cab franc red fruits on the finish with mouth filling tannin, graphite, and toasted vanilla bean

Food Pairing: rack of lamb with rosemary, olive oil, and garlic

-DRINK NOW THROUGH 2026-