



2014, A Fruitful Vintage in Roussillon

France's first harvest of the year started at the beginning of August in the Roussillon region, when the first cuts of the pruning-shears could be heard among the vines of Muscat à petits grains.

Starting on August 15th, five consecutive days of Tramontane winds contributed to good development and concentration of the grapes, allowing for the harvesting of whites and rosés to begin in earnest. These grapes were picked to take full advantage of the liveliness of the fruit in the making of both dry and sweet wines. Over the days that followed, the weather stayed rather cool for August - as well as humid and windy - but with no major rains, so that the harvest was not delayed.

From the end of August, ripening went forward in a way that reminded us of the 2010 and 2011 vintages.

In the Fenouillèdes region and in the Maury Cru appellation, the last of the Grenache grapes - brought in during the first half of October - were magnificent.



A rich aromatic profile

This year, maturation was nicely spread out and the vines were healthy. However, cool nights and warm days, alternating Tramontane winds and several beneficial late-day storms kept wine growers on their toes.

At approximately 900,000 hl, the 2014 vintage will likely help the region's wine production recover, getting back to the levels of 2011.

Quality is ever present.

After July's cool temperatures and rains, the final days of August and the first week of September allowed for good ripening. The quality of the dry white and rosé wines is excellent. They show lovely aromas, freshness, harmony and liveliness. The reds, with their very evident fruit notes, are superb.

Roussillon's wine growers are lucky to have been the only ones in France to escape hail storms, and they were also spared the catastrophic rain storms that hit the Languedoc. The first wines already exhibit the

aromatic qualities of the vintage.

And the Vins Doux Naturels (fortified sweet wines) look extremely promising as well.

All in all, a well-balanced vintage, rich in fruit flavors. Thus, 2014 will once again be an «Infinitely Roussillon» vintage!

For more information, samples, or media requests please contact:

Marie-Christina Batich, Sopexa Public Relations Manager, 212 386 7416 - marie-christina.batich@sopexa.com