

## Château Fleur Cardinale 2014

CSPC# 790548

750mlx12

14.0% alc./vol.

CSPC# 848993

750mlx12

14.0% alc./vol.

### Grape Variety

70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon

### Appellation

Saint Emilion

### Classification

Grande Cru Classe in 2006

### Website

<http://www.fleurcardinale.com/en/>

### General Info

The estate was bought in 2001 by Florence and Dominique Decoster, and it has benefited from major investments which have made Château Fleur Cardinale one of the top names of the appellation. It is located to the east of the village of Saint-Émilion, on one of the high points of the appellation and it extends over 20 hectares. With its great value for money, and showing great consistency in its quality, Château Fleur Cardinale was promoted to "Saint-Emilion Grand cru classé" in 2006.

### Winemaker

Caroline Decoster

### Vintage

2014 was marked by an extraordinary Indian summer that saved the vintage. Fine spring weather was conducive to a good start to the growing season. However, challenging summer conditions seriously slowed down ripening. Fortunately, the month of September was absolutely beautiful, with dry, extremely sunny weather accompanied by highs of close to 30°C. This superb weather, with cool night-time temperatures, enabled the grapes to ripen beautifully, and they were able to be brought into the vat house having reached a perfect level of ripeness.

### Vineyards

The vineyard is planted in a clay-limestone soil in the middle of the plateau on a pleasant late producing terroir. The two properties owned by Florence and Dominique Decoster extend across a 23.5-hectare area for the Château Fleur Cardinale, and a 4-hectare area for the Château Croix Cardinale. The two vineyards are planted on clay-limestone soil in the middle of the hillsides and they enjoy an identical harvest, notable for its 75% dominance of Merlot together with 20% Cabernet Franc and 5% Cabernet Sauvignon.

Surface area in production: 44.46 acres (18 ha) ; Density of plantation: 6000 vines/hectare Average age of vines: 35 years old Yield after sorting: 30 hl/ha

### Harvest

100% hand-harvested from 9<sup>th</sup>-25<sup>th</sup> October 2014.

### Maturation

Once in the vats, cold maceration at 5° takes place over 5 or 6 days followed by alcoholic fermentation then warm maceration for 2 to 3 weeks. All the pumping over is done by gravity, which avoids "stirring up" the musts and "stressing" the yeasts. The fermenting cellar was built ecologically and is equipped with 22 small thermo-regulated stainless-steel vats. This means the vinification can be done by plot, while in the ageing cellar the wine can be aged between 12 and 16 months in barrels of new French oak (the wood comes from the Forests of Tronçay, Bertranges, Jupille and Limousin). 100 % new French oak barrels

### Production

8,000 cases made

### Cellaring

Drink 2017-2029

### Scores/Awards

**92 points** - James Molesworth, Wine Spectator - March 31, 2017

**90-93 points** - James Molesworth, Wine Spectator - Web Only 2015

**89-91 points** - Neal Martin, Wine Advocate #218 - April 29, 2015

**94 points** - James Suckling, Wine Spectator - February 2017

**90-91 points** - James Suckling, JamesSuckling.com - March 2015

**90 points** - Roger Voss, Wine Enthusiast - April 1, 2017

**16.5 points** - Jancis Robinson, JancisRobinson.com - April 2015

**16.5 points** - Julia Harding, JancisRobinson.com - April 2015

**15.5 (85) points** - James Lawther, Decanter.com - April 2015

**92-94 points** - Jeff Leve, thewinecellarinsider.com - April 2015

**87-89 points** - Jeremy Williams, winewordsandvideotape.com - March 2015

**94 points** - Antonio Galloni, Vinous - February 2017



**Scores/Awards** **91-94 points** - Antonio Galloni, Vinous - April 2015

**13 points** - La Revue du Vin France (score only)

**15 points** - Vinum Wine Magazine (score only)

**17 points** - Bettane & Desseauve (score only)

**16 points** - Gault & Millau (score only)

**Reviews** *"Lush, with lots of warm fig and boysenberry confiture flavors. Shows ample muscle thanks to lots of brambly grip. Mouth filling licorice root and fruitcake notes grace the finish. Fleshes out well in the glass. A bit of a hefty style, but well done. Best from 2020 through 2030. 8,000 cases made."*

- JM, Wine Spectator

*"A light ganache edge leads the way, followed by flattering, lightly mulled cherry, plum and blackberry fruit. Offers a toasty finish, but there's enough flesh, grip and focus to pull this along. Score range: 90-93"*

- JM, Wine Spectator

*"The Château Fleur Cardinale 2014 is rich and decadent on the lavish nose (as it always is). One sample tasted at the Cercle de Rive Droite was more refined and focused than another sample tasted a day later in Saint Emilion. The palate is full-bodied and mirroring the aromatics, rich and extravagant on the palate. The acidity is well judged and there plenty of weight and presence towards the finish that I would suggest has more tension and precision the recent vintages. It's an unashamedly modern style of Saint Emilion, but it feels as if it is reading from its own script instead of that of the terroir or the growing season. I prefer the La Croix Cardinale that demonstrates more articulation of its origin."*

- NM, Wine Advocate

*"Fantastic aromas of crushed berries, lavender and blueberries. Full-bodied, dense and layered yet always polished and beautiful. Really impressive. Drink in 2020."*

- JS, JamesSuckling.com

*"A red with chocolate, berry and spice character. Medium body, fine tannins and a fresh finish. **Stylish.**"*

- JS, JamesSuckling.com

*"Bold and fruity, this wine is rich with smooth tannins and a fine ripe texture. Powered by its structure and its dark fruits, it is a wine for serious aging. Drink from 2022."*

- RV, Wine Enthusiast

*"Dark purple. Intense nose of admirably ripe fruit. Good balance of this concentrated elderberry with fine, not drying, tannins. Promising. Drink 2022-2035 (JR)."*

- JR, JancisRobinson.com

*"Dark purplish crimson with black core. Very ripe and perfumed dark fruit – there's cherry and vanilla and even a slight floral note. Flattering first impression. Then has lovely deep but supple tannins on the palate, very primary and full of energy yet finishes with dry elegance. Drink 2018-2026"*

- JH, JancisRobinson.com

*"Over the top. Deep and dense on the nose with mocha, dark fruit and liquorice notes. Palate thick and dense. Powerful but rather heavy extraction. Drying finish."*

- JL, Decanter.com

*"Flowers, espresso, plum, truffle, chocolate notes, this wine is supple, round, ripe, sensuous, pure, clean and fresh. A very elegant, vintage for Fleur Cardinale, this wine is produced from a blend of 75% Merlot, 20% Cabernet Franc and 5% Cabernet Sauvignon. Reaching 14% alcohol, the wine is aging in 100% new, French oak barrels. 92-94 Pts"*

- JL, thewinecellarinsider.com

*"Deep and very saturated; very dark and opaque overall; little mocha and chocolate notes; kirsch; feels full beneath; some sweetness from oak; full and sweet entry to the fruit; ripe and lashings of it; sweet finish and ripe tannin; oak on the end and perhaps dips a fraction. [75% Merlot, 20% Cabernet Franc, 5% Cabernet Sauvignon, 23.5ha]. Drink 2018-2028. Tasted blind Grand Cercle 29 March 2015. 87-89 "*

- JW, winewordsandvideotape.com

**Reviews** *“The 2014 Fleur Cardinale is a dark, sumptuous wine. Dark cherry, plum, rose petal, licorice and sweet spices are all pushed forward. Extravagantly ripe and flamboyant, the 2014 hits all the right notes. As always, Fleur Cardinale shows the more overt, opulent side of Saint-Émilion, and yet all the elements are beautifully balanced. Tasted two times. (AG)”*  
- AG, Vinous

*“The 2014 Fleur Cardinale was **superb** all three times I tasted it. Readers should expect a bold, modern-styled St.-Emilion built on opulence and richness. Black cherries, smoke, tobacco and new leather are all nicely delineated throughout. The late, October harvest and 100% new oak also contribute to the wine’s super-ripe, **voluptuous personality**. The blend is 75% Merlot, 20% Cabernet Franc and 5% Cabernet Sauvignon that saw a 5 day cold soak followed by 30-35 days on the skins.”*  
- AG, Vinous

---