



# LE GRAND VIN 2014



## OSOYOOS LAROSE 'LE GRAND VIN'

Osoyoos Larose 'Le Grand Vin' is the result of centuries-old Bordeaux tradition deployed on an exceptional Canadian terroir. In 1998, Groupe Taillan—co-owner of the prestigious Château Gruaud Larose in the Saint-Julien appellation, classified as a Deuxième Cru Classé in 1855—created the Osoyoos Larose estate on an 80-acre bench overlooking the magnificent Lake Osoyoos in the south Okanagan Valley of British Columbia.

## WINEMAKER'S NOTES

The wine shows great concentration, bold and robust with very expressive fruit, great range and elegance. The nose shows lively and intense black fruits, with hints of caramel and spices. Soft and silky upfront, it has ample length and definition on the finish.

## DRINKABILITY

This wine will age gracefully and can be enjoyed until 2024-2025.

## GROWING SEASON

This 2014 vintage is amongst the best vintages we have seen since the release of our first Grand Vin, in 2001. Spring in 2014 was dry and very sunny, with just the right amount of rainfall to allow for an uneventful bud break. Warm summer months followed all the way to early-September. Pre-harvest cool nights were ideal, optimizing the aromatic complexity of the grapes and allowing tannins to soften and achieve the finest quality possible. October's conditions were optimal for harvesting healthy, ripe grapes of exceptional quality.

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## HARVEST DATE

Merlot: September 29th  
Malbec: October 14th  
Cabernet Franc: October 20th  
Cabernet Sauvignon: October 30th  
Petit Verdot: November 2nd

## BLEND

Merlot: 68%  
Cabernet Franc: 11%  
Cabernet Sauvignon: 8%  
Petit Verdot: 8%  
Malbec: 5%

## VINIFICATION

We carefully separated and picked each homogeneous area. The grapes are hand sorted, destemmed and crushed at the winery. Fermentation occurs in custom-made cone-shaped tanks. Each lot is tasted everyday to adapt the skin contact time to the vintage and wine feature.

Short pump overs are done regularly each day to extract only fine tannins which give elegance and structure to the "Grand Vin". The skin contact lasts around 25 days until the wine reaches a "Grand Crus" concentration and complexity level.

## AGING

18-20 months in a 60/40 split of new and one year-old French oak.