

## Vignobles Comtes von Neipperg

## THE 2015 VINTAGE

The last grapes have just been picked, so we would now like to share some information with you about this vintage at Vignobles Comtes von Neipperg.

No one can deny how generous Mother Nature was in 2015. There were both quantity and quality this year. In fact, the vintage looks truly very beautiful, even at this early stage of winemaking.

This is due to particularly propitious weather throughout the growing season.

Clement weather starting in spring was conducive to bud break on the 10<sup>th</sup> of April for the earliest-ripening Merlot vines, followed by Cabernet Franc and Cabernet Sauvignon in the middle of that month.

A few showers, combined with morning dew, then led to quick, even growth with, once again, little variation between the different grape varieties.

Flowering also took place under ideal conditions, starting on the 21<sup>st</sup> of May in early-ripening terroirs and mid-June for the latest-ripening ones. It rained fairly heavily on the 11<sup>th</sup> and 12<sup>th</sup> of June, but this had very little effect on the state of the vines.

Fruit set and bunch closure took place during very warm, dry weather and it did not rain at all from the 15<sup>th</sup> of June to the 26<sup>th</sup> of July.

Fine quality began to assert itself throughout the future crop.

Weather conditions in August and September were barely upset by a few minor showers. In any event,

these were soon followed by very sunny days with plenty of wind to dry off any remaining humidity.

Ripening was also quite even. As time went on, the skins became thinner and the grapes' aromatic and

tannic profile came to the fore.

This even, regular growth has become more apparent with each passing year and confirms the choices we have made in the vineyard: Château Canon La Gaffelière and La Mondotte have been entitled to organic certification from FR-BIO-10 since the 2014 vintage. In addition, Clos de l'Oratoire and

Château d'Aiguilhe benefit from the same production philosophy.

Physiological maturity and phenolic maturity are no longer far apart, and now occur earlier and more

evenly.

The youngest Merlot vines were picked starting on the 20<sup>th</sup> of September at Canon La Gaffelière. The

weather was so fine that we could harvest perfectly ripe grapes at our ease, with no stress whatsoever.

We brought in the last Cabernet grapes unhurriedly at Château d'Aiguilhe on the 8<sup>th</sup> of October.

At this stage of fermentation, the various vats of wine are already showing rare aromatic complexity.

The new wines are well-focused and fruity with some peppery notes. They are powerful, but have a

silky tannic structure.

It is not easy to compare one vintage and another but, if pressed, and even though it is rather delicate

to say so at this stage, it does remind us of 2009, but with more tautness.

We will be glad to share our further impressions estate by estate once the wine is run off from vat!

Stephan von Neipperg and his teams

Vintage update – October 2015 www.neipperg.com

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