



GRAND CRU CLASSÉ



CHATEAU  
MARQUIS D'ALESMÉ



# PRIMEURS 2021





GRAND CRU CLASSÉ



## VINTAGE CONDITIONS

Our 2021 vintage was born in a relentlessly tough climate for our winegrowers, but when the harvest kicked off we gathered some fine grapes: small berries with nice red stalks, beautiful skins and ripe pips. They were just what we'd been hoping for! From late summer to October, brilliant sunshine combined with light sporadic showers were a great help: the Indian summer allowed our vines to finish ripening in optimum conditions.

We harvested from September 23<sup>rd</sup> to October 19<sup>th</sup>, with the picking order more often determined by the terroir than by the grape variety. The lower average temperatures this year encouraged the development of less sweet but more expressive grapes, resulting in wines with a lower alcohol content.

The Merlots, which did not have to cope with very high temperatures this year, are fresh, elegant and very aromatic with magnificent red fruit accents. This year's princely Cabernets are especially outstanding.

The Cabernet Sauvignon with its liquorice, spice and violet notes is very intense. The Cabernet Franc brings a charming Burgundy smoky touch, while the Petit Verdot is nothing short of incredible with its magnificent depth of colour, aroma (pepper, wild blueberry) and texture!



# 2021

EN PRIMEUR

## GENERAL INFORMATION

### SURFACE

58 hectares AOC Margaux

### AVERAGE AGE OF THE VINEYARD

32 years old

### PLANTATION DENSITY

8 500 vines/hectare

### TERROIR

Garonne gravel  
Clayey-limestone

### PLANTATION

57 % Merlot  
36 % Cabernet Sauvignon  
4 % Cabernet Franc  
3 % Petit Verdot

## 2021

### HARVEST

September 28<sup>th</sup> – October 12<sup>th</sup>

### YIELD

6 to 8 bunches/vine

### BLEND

60 % Merlot  
35 % Cabernet Sauvignon  
3 % Petit Verdot  
2 % Cabernet Franc

### AGEING

25 % new oak barrels from the greatest French  
forests (Belleme, Moselle, Allier, Rambouillet)  
Bottling expected: June 2023

### ALCOHOL

≈ 12.5 %

### PH & TOTAL ACIDITY

≈ 3.70 ≈ 3.65