

GRAND CRU CLASSÉ



CHATEAU
MARQUIS D'ALESME

2020

EN PRIMEUR

Wonderful encounters! Intense aromatic expression - Harmony - Elegance - Medley of black and red fruits : blackberry, blueberry, is an invitation... A touch of violet - A magnificent tannic line - 2020 is an invitation... strawberry, raspberry

VINTAGE CONDITIONS

A very wet winter replenishes our water reserves. In spring, Nature is ahead. Thanks to initiatives such as “Workers for your plate”, our seasonal teams are formed... splendid exchanges!

Summer comes hot, sometimes very hot, but the meticulous care we bring to our vineyards, the biodiversity and landscapes pays off. Our vines draw deeply from the reserves. To help them, we place a mulch between the rows, we reduce soil work, we diversify canopy management by limiting leaf removal to keep an umbrella over clusters.

The mid-August thunderstorms fill us with joy and the vines continue their cycle in perfect sanitary conditions until the harvest.

HARVEST

September 23rd → October 2nd

VARIETIES

63 % Cabernet-Sauvignon
30 % Merlot
5 % Petit Verdot
2 % Cabernet-Franc

YIELD

6 to 8 clusters per vine

AGEING*

50 % new oak
50% one-year-old barrels

The oak from our barrels is sourced from the greatest French forests (Belleme, Moselle, Allier, Rambouillet).

Bottling expected → September 2022

* From end of alcoholic fermentation to bottling

ALCOHOL

≈ 14 %

PH

≈ 3.65