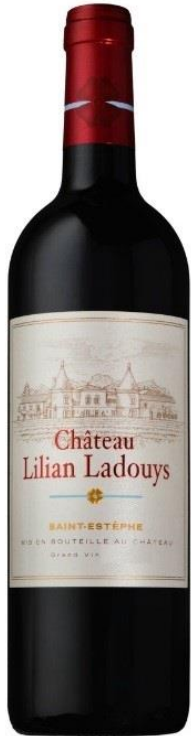


Château Lilian Ladouys

Vintage 2015



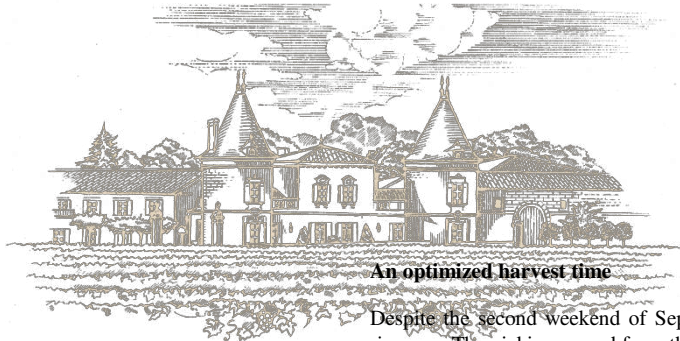
Owners : Jacky et Françoise Lorenzetti	Total Area : 45,7 ha
General Director : Emmanuel Cruse	Production Area : 42,4 ha
Director : Vincent Bache-Gabrielsen	Density of plantation : 8500 à 10 000 pieds
Vineyard Manager : Ludovic Wallez	Average Age of the vineyard : 35 ans
Cellar Master : Frédéric Godart	Terroir : Peyrosols et argilocalcaires
Consultant Oenologists : Eric Boissenot et Christophe Coupez	Grape variety : 62% merlot, 33% cabernet sauvignon, 3% petit verdot, 2% cabernet franc

A favorable weather for Saint-Estèphe terroirs

Lower temperature and higher rainfalls than usual were characteristic of the 2015 winter. This freshness slightly delayed the budburst. Ambient humidity created a development of mildew and black rot outbreaks but they had been quickly contained by the following dry weather. The flowering took place in June under the best auspices during a 30% sunnier month than in 2014. We highly felt the hydric pressure in July. These exceptional weather conditions slowed down the vine growth but also helped to fade any herbal character. We attended a very early bunch closure this year. A more watered month of August allowed a quick and homogenous ripeness of the grapes. September rainfalls brought coolness, which contributed to maintain an interesting acidity, good sugar content, tannins and anthocyanin levels.

A tailored work in the vineyard adjusted to climatic constraints

A great care has been implemented in the vineyard for this vintage. The thinning occurred earlier this year allowing the grapes to gradually adapt to the sunlight. The good behavior of our clay and limestone bedrocks limited the excessive hydric pressure during the exceptionally dry month of July along with the soil tillage. We then favored grass growing to cover the soils and buffer August and September rains. The berries splintering we had feared did not occur. This stable situation contributed to reach the perfect maturity closely overseen by daily berry blind tasting.



An optimized harvest time

Despite the second weekend of September rainfalls, the grapes have been harvested in a short time and at their optimum ripeness. The picking spread from the 21st of September to the 6th of October. We started to harvest the merlots on the 21st of September to the 1st of October, followed by the cabernets francs and petits verdots respectively picked on September 28th and 29th. We finished with the cabernets sauvignons between October 2nd and October 6th. The berry tasting tremendously helped us to target the ideal maturity for each grape variety to express all its qualities during the vinification.

Blending of Château Lilian Ladouys 2015

62% merlot,
33% cabernet sauvignon,
3% petit verdot,
2% cabernet franc

Revealing the best in the cellar

Once sorted, the whole berries are gently dropped into the vats exclusively by gravity. The idea is to respect the harvest at any time and to avoid any damage on the berries. The cold maceration and the exclusive practice of gravity-flow rack-and-return in our half-buried winery permanently allow a slow and soft extraction. A long vatting, between 4 and 6 weeks, produces a gourmand and silky wine. 30% of new barrels are used for the ageing which refines the tannic structure.

Analysis

Alcoholic degree: 13.5% vol.
Total Acidity (gH2SO4/L): 3.3
pH: 3.67

Tasting note

This 2015 vintage shows a deep garnet color with magnificent purple tints. It reveals fresh aromas of peppermint along with sweet orange peels and cocoa notes. After aeration, fragrances of white flowers, blueberry, light vanilla and Mirabelle plum compote exhale. The ample and rich attack, develops raspberry and cedar aromas. A chalky tannin texture, given by our clay and limestone bedrocks where our merlots marvelously blossom is followed by a fresh and velvety finish.