



GRAND CRU CLASSÉ



CHATEAU MARQUIS D'ALESMES

2015

At the heart of the Bordeaux region - in Margaux to be precise - there is a wine that is a world in its own right.

Each vintage is the result of the purest wine-growing tradition, and yet Bordeaux has never seemed so exotic.

Under the watchful eye of a family, this wine full of character brings together the Orient and the West. Dragon scales and moon gates stand alongside

columns and arcades in perfect harmony. An ocean of vines stretches before us, with the Rising Sun on its horizon.

Marquis d'Alesme offers a highly unusual wine-tasting experience, where the pleasure of the senses vies with aesthetic enjoyment. A dreamlike utopia begins to emerge.

A Grand Cru becomes an experience...
LA FOLIE D'ALESMES

TECHNICAL SHEET

INFORMATION

Owner
Perrodo family,
Nathalie Perrodo Samani

General Manager
Marjolaine Maurice de Coninck

Consultant oenologist
Michel Rolland

Appellation
AOC Margaux
Great Growth of 1855

Average production
5,000 cases/year

TECHNICAL FEATURES

Surface
15 hectares in AOC Margaux

Terroir
40% gravelly- siliceous
40% marly-siliceous
20% clay & limestone

Average age of the vineyard
40 years old

Plantation density
10,000 vines/hectare

Average yield
5 to 6 bunches per vine

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

MANAGEMENT OF THE VINEYARD

The farming practices are traditional, reasoned, very concerned about the balance and the well-being of the soil, of the plant and of the auxiliary fauna

Pruning
Double guyot, thought for each vine, particular care brought to the ventilation and the spread of branches. In-service training of winegrowers

Green works
Thinning, cutting of the second twig, de-leafing, green harvesting

Harvesting
Manual harvest in crates of 10 kg. Sorting from the harvest of the vineyard and from the winery.

2015 VINTAGE

Beginning of the harvest
28th of September 2015

End of the harvest
15th of October 2015

Vinification
Wooden flattened cone-shaped vats of 80 hl
Stainless steel flattened cone-shaped vats of 80 hl
Malolactic fermentation in barrels

Ageing
French oak barrels 65% of new oak
35% of one-year-old barrels
Ageing on the lees for 3 months

Blending
60% Cabernet-Sauvignon
30% Merlot
7% Cabernet-Franc
3% Petit-Verdot

RATINGS OF RECENT VINTAGES

2011

Parker 89
Wine Spectator 89-92
Decanter 16,5
Bettane & Desseauve 16,5
René Gabriel 16
Neal Martin 90-92

2012

Parker 88-90
Wine Spectator 90-93
James Suckling 89-90
Decanter 16,75
Bettane & Desseauve 16,5
Jeannie Cho Lee 90-91
René Gabriel 18

2013

Parker 88-90
Wine Spectator 85-88
Antonio Galloni 89-91
Neal Martin 87-89
James Suckling 92
Decanter 16,5
Bettane & Desseauve 16,5

2014

Parker by Neal Martin 90-92
Antonio Galloni 90-93
James Suckling 90-91
Decanter 17
René Gabriel 17
Wine Spectator 89-92
Le Figaro par Burtschy 16,5
Bettane & Desseauve 16

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