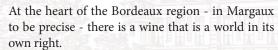


# MARQUIS D'ALESME

2015





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

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 winetasting 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'ALESME

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### 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

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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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CHATEAU

MARQUIS D'ALESME

MARGAUX