

GRAND CRU CLASSÉ



# CHATEAU MARQUIS D'ALESME

## 2017

[EXTRAITS DE PRESSE]



**92-94/100**

Lisa Perrotti

### JEB DUNNUCK

**93-95/100**

“The 2017 might just be the finest wine from this estate to date. Its deep purple color is followed by a gorgeous perfume of crème de cassis, black cherries, crushed violets, and cedary spice. Possessing terrific purity of fruit, medium to full body, building tannin, and a great finish, this balanced, impeccably made 2017 will need 2-4 years of cellaring and keep for two decades or more. It’s a gem in the vintage and readers owe it to themselves to check out this estate, which has an undeniably gorgeous terroir.”

### Wine Spectator

**90-93/100**

“Warm and friendly plum sauce and blackberry puree flavors drape easily while light licorice snap and black tea accents fill in the background. The fresh acidity is nicely embedded.”

James Molesworth



### Decanter

the world's best wine magazine

**92/100**

“Rich in colour, with spicy cinnamon and black pepper notes followed by a silky texture in the mouth with good persistency. It’s a success in the vintage, layered and appealing with a gourmet dash of grilled oak. It’s confident and extends its hand, with a nod to Margaux typicity.”

Jane Anson

### JAMES SUCKLING.COM

**91-92/100**

“A very solid Marquis with dark-berry and dark-cherry character. Medium to full body, firm tannins and a fresh finish. Very pretty.”

James Suckling

### bettane + desseauve

**16,5/20**

“Joli style, vin élégant, en grand progrès et rivalisant en finesse, désormais, avec ses voisins, sans lourdeur ou extraction forcée. On suivra son évolution avec attention. Dégusté deux fois.”

### vinous

**92-94/100**

Neal Martin

### THE WINE CELLAR INSIDER

**92-94/100**

Jeff Leve

Vendanges	Vinification	Élevage	Assemblage final	Dégustation
Du 25 septembre 2017 au 6 octobre 2017	Cuves tronconiques bois 80 hl Cuves tronconiques inox 80 hl Fermentation malolactique en barriques : 65%	Barriques de chêne français 65% de bois neuf 35% barriques d'un vin	61% Cabernet-Sauvignon 33% Merlot 6% Petit-Verdot	Potentiel de garde : 2027-2040