



GRAND CRU CLASSÉ



CHATEAU
MARQUIS D'ALESME



PRIMEURS 2021





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VINTAGE CONDITIONS

Our 2021 vintage was born in a relentlessly tough climate for our winegrowers, but when the harvest kicked off we gathered some fine grapes: small berries with nice red stalks, beautiful skins and ripe pips. They were just what we'd been hoping for! From late summer to October, brilliant sunshine combined with light sporadic showers were a great help: the Indian summer allowed our vines to finish ripening in optimum conditions.

We harvested from September 23rd to October 19th, with the picking order more often determined by the terroir than by the grape variety. The lower average temperatures this year encouraged the development of less sweet but more expressive grapes, resulting in wines with a lower alcohol content.

The Merlots, which did not have to cope with very high temperatures this year, are fresh, elegant and very aromatic with magnificent red fruit accents. This year's princely Cabernets are especially outstanding.

The Cabernet Sauvignon with its liquorice, spice and violet notes is very intense. The Cabernet Franc brings a charming Burgundy smoky touch, while the Petit Verdot is nothing short of incredible with its magnificent depth of colour, aroma (pepper, wild blueberry) and texture!

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CHATEAU MARQUIS D'ALESME

2021

EN PRIMEUR

GENERAL INFORMATION

SURFACE

15 hectares AOC Margaux

AVERAGE AGE OF THE VINEYARD

40 years old

PLANTATION DENSITY

10 000 vines/hectare

TERROIR

40 % clayey-limestone
40 % gravelly-siliceous
20 % marly-siliceous

PLANTATION

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

2021

HARVEST

September 30th – October 14th

YIELD

6 to 8 bunches/vine

BLEND

51 % Cabernet Sauvignon
40 % Merlot
6 % Petit Verdot
3 % Cabernet Franc

AGEING

60 % new oak barrels from the greatest French forests (Belleme, Moselle, Allier, Rambouillet)
40 % one-year-old barrels
Bottling expected: September 2023

ALCOHOL

≈ 13 %

PH & TOTAL ACIDITY

≈ 3.80 ≈ 3.55