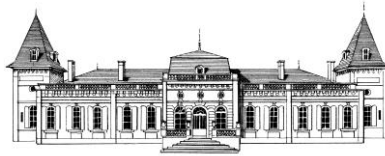


CHÂTEAU  
TRONQUOY - LALANDE



SAINT-ESTÈPHE

## Vintage 2015

### Main characteristics of the Vintage

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The winter of 2015 was colder than in previous years, but a mild and rather sunny start to the vine cycle favoured early budbreak.

The first flowers appeared on the 26th of May and full bloom occurred on the 2nd of June.

On the whole, this process had been generally rapid and even.

June and July were dry and the resulting lack of water slowed the vegetation cycle.

The veraison happened early and very evenly between the 21st of July and the 10th of August.

Showers in August and September alternated with spells of fine weather. The deep gravel at Tronquoy-Lalande lived up to its capacity for good drainage, regulating the water supply to the vines.

Harvesting began with the Merlot on the 16th of September and ended on the 8th of October.

Intra-parcel selection ensured that the grapes were picked at exactly the right stage of aromatic and phenolic maturity.

In the cellar, the first fermentations in tank produced highly coloured and aromatic musts.

Extraction took place gently, in a constant quest for silky tannins. The temperatures were kept deliberately low to enable the fruit to express all its richness and reveal our terroir.

First tastings show great maturity in both flavours and tannins.

### Period of harvest

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September 16th – October 8th

### Blend

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Merlot : 55%, Cabernet Sauvignon : 37%, Petit Verdot : 6%, Cabernet Franc : 2%

### Tasting notes

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Good deep red colour with slight purple reflections.

Fruity nose with aromas of blackcurrant and black cherry, discreetly oaked with a subtle note of menthol.

Clean and full attack on the palate. Good concentration with smooth and well-structured tannins.

A long finish, very elegant and upright.

This wine can be enjoyed in its youth while offering good potential for ageing.