

GRAND CRU CLASSÉ



CHATEAU MARQUIS D'ALESME



96/100

“Deep garnet-purple colored, the 2016 leaps from the glass with gregarious notions of plum preserves, crème de cassis and Black Forest cake with hints of potpourri, star anise, menthol and tapenade. Full, rich, firm and grainy, with fantastic freshness lifting the densely packed palate, it has a long, beautifully fragrant finish.”

Lisa Perrotti-Brown



93/100

“Full gamut of chewy tannins running through well structured, ripe cassis fruit. It holds back on the finish, with a sense of confidence and careful extraction.”

Jane Anson



92-94/100

“The bouquet evokes wet earth, truffle, licorice, dark red fruits and flowers. Sweet boysenberry and cherry fruits, full body and a long, vibrant finish with polished, ripe tannins”

Jeff Leve



95-96/100



16-17/20

2016

[EXTRAITS DE PRESSE]



92/100

“Fresh, with a pure beam of cassis, flecked with singed alder, dried anise and lilac notes. Shows good latent grip through the finish, maintaining a racy edge.”

James Molesworth



94/100

“It’s going to need a few years to come into its own, but there is no question it has turned out beautifully. Espresso, savory herb, licorice, mint and raspberry jam build in a resonant, expressive Margaux that speaks with a real sense of distinction.”

Antonio Galloni



96/100

“Talk about a gem in the vintage, I was blown away on each of the three times I was able to taste it. This estate has been on an undeniable roll since the arrival of Marjolaine de Coninck in 2009, and the 2016 is unquestionably the best yet. Bravo!”

Jeb Dunnuck



93/100

“Refined and very pretty with currants, blueberries and crushed stones.”

James Suckling



JancisRobinson.com

17/20

Vendanges

Du 4 octobre 2016
au 24 octobre 2016

Vinification

Cuves tronconiques bois 80 hl
Cuves tronconiques inox 80 hl
Fermentation malolactique
en barriques : 65%

Élevage

Barriques de chêne français
65% de bois neuf
35% barriques d'un vin

Assemblage final

62% Cabernet-Sauvignon
30% Merlot
3% Cabernet-Franc
5% Petit-Verdot

Dégustation

Potentiel de garde : 2026-2050