

GRAND CRU CLASSÉ



CHATEAU MARQUIS D'ALESME

2013

The Perrodo family has been working on a vast architectural project at Château Marquis d'Alesme Becker in Margaux, which is due to be inaugurated in spring 2016. This project builds a bridge between the French and Chinese cultures of the family and highlights a cultural heritage and knowhow that lives on. A new view overlooking Margaux and its vineyard: new cellars, the creation of gardens drawing on a

varied source of inspiration, a reception pavilion for trade visitors and the traditional rural farm where wine lovers are invited to discover and share this universe in an elitist yet simple fashion. «The objective is to restore Marquis d'Alesme to its former glory and to offer a genuine setting to the jewel that is the bottle of wine» says Marjolaine Maurice de Coninck, General Manager.

TECHNICAL SHEET

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 and limestone

Average age of the vineyard
40 years old

Plantation density
10,000 vines/hectare

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, meticulously 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 the harvest in the vineyard and in the winery.

2013 Vintage

Beginning of the harvest
27th of September 2013

End of the harvest
15th of October 2013

Vinification
Wooden flattened cone-shaped vats of 80 hl
Stainless steel flattened cone-shaped vats of 80 hl
Malolactic fermentation in barrels: 40%

Ageing
French oak barrels 60% of new oak
40% of one-year-old barrels
Ageing on the lees for 3 months
Duration : 15 months

Final blending in the bottle
45% Cabernet-Sauvignon
30% Merlot
15% Cabernet-Franc
10% Petit-Verdot

Alcohol content
13% vol



RATING

2010

Parker 90-92
Wine Spectator 91-94
James Suckling 90-91
Neal Martin 90-92
RVF 16.5
Decanter 17

2011

Parker 88+
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

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