

GRAND CRU CLASSÉ



CHATEAU MARQUIS D'ALESME

2014

At the heart of the Bordeaux region - in Margaux to be precise - there is a wine that is a world in its own right.

Each vintage is the result of the purest wine-growing tradition, and yet Bordeaux has never seemed so exotic.

Under the watchful eye of a family, this wine full of character brings together the Orient and the West. Dragon scales and moon gates stand alongside

columns and arcades in perfect harmony. An ocean of vines stretches before us, with the Rising Sun on its horizon.

Marquis d'Alesme offers a highly unusual wine-tasting experience, where the pleasure of the senses vies with aesthetic enjoyment. A dreamlike utopia begins to emerge.

A Grand Cru becomes an experience...
LA FOLIE D'ALESME

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 & 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, thought for each vine, particular care brought to the ventilation and the spread of branches. In-service training of winemakers

Green works

Thinning, cutting of the second twig, de-leafing, green harvesting

Harvesting

Manual harvest in crates of 10 kg. Sorting from the harvest of the vineyard and from the winery.

2014 VINTAGE

Beginning of the harvest

September 19th 2014

End of the harvest

October 17th 2014

Vinification

Wooden flattened cone-shaped vats of 80 hl
Stainless steel flattened cone-shaped vats of 80 hl
Malolactic fermentation in barrels

Ageing

French oak barrels
60% of new oak
40% of one-year-old barrels
Ageing on the lees for 3 months
Duration : 16 months

Blending

57% Cabernet-Sauvignon
31% Merlot
7% Cabernet-Franc
5% Petit-Verdot

Alcohol content

13.5% vol

RATINGS OF RECENT VINTAGES

2011

Parker 89
René Gabriel 16
Wine Spectator 89-92
Jeff Leve 90-91
Decanter 16,5
James Suckling 91-92
Bettane & Desseauve 16,5
Neal Martin 90-92

2012

Parker 88-90
René Gabriel 18
Wine Spectator 90-93
Jeff Leve 89-91
Decanter 16,75
James Suckling 89-90
Bettane & Desseauve 16,5
La RVF 15,5

2013

Parker 88-90
Antonio Galloni 89-91
Wine Spectator 85-88
Jeff Leve 89-90
Decanter 16,5
James Suckling 92
Bettane & Desseauve 16,5
Neal Martin 87-89

2014

WA by Neal Martin 90-92
Vinous by Neal Martin 93
Wine Spectator 89-92
Jeff Leve 90-92
Decanter 93
James Suckling 89
Bettane & Desseauve 16
La RVF 17

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