

GRAND CRU CLASSÉ



2015

## CHATEAU MARQUIS D'ALESME

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 winegrowers

##### 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.

#### 2015 VINTAGE

##### Beginning of the harvest

September 28<sup>th</sup> 2015

##### End of the harvest

October 15<sup>th</sup> 2015

##### 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  
65% of new oak  
35% of one-year-old barrels  
Ageing on the lees for 3 months  
Duration : 20 months

##### Blending

60% Cabernet-Sauvignon  
30% Merlot  
7% Cabernet-Franc  
3% Petit-Verdot

### RATINGS OF RECENT VINTAGES

#### 2012

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

#### 2013

Parker 88-90  
Antonio Galloni 89-91  
Wine Spectator 85-88  
Jeff Leve 89-90  
James Suckling 92  
Decanter 16,5  
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  
James Suckling 89  
Decanter 93  
Bettane & Desseauve 16  
La RVF 17

#### 2015

WA by Lisa Perrotti 94  
Antonio Galloni 94  
Wine Spectator 93  
Jeff Leve 92-94  
James Suckling 94  
Decanter 91  
Bettane & Desseauve 18  
René Gabriel 18

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