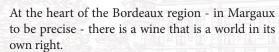


MARQUIS D'ALESME

2015





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

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 winetasting 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

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Beginning of the harvest September 28th 2015

End of the harvest October 15th 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

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

2015

CHATEAU

MARQUIS D'ALESME

MARCAUX