

GRAND CRU CLASSÉ



2016

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
5,500 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.

2016 VINTAGE

Beginning of the harvest
October 4th 2016

End of the harvest
October 24th 2016

Vinification
Wooden flattened cone-shaped vats of 80 hl
Stainless steel flattened cone-shaped vats of 80 hl
Malolactic fermentation in barrels : 65%

Ageing
French oak barrels
65% of new oak
35% of one-year-old barrels
Ageing on the lees for 3 months
Duration : 16 months

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

RATINGS OF RECENT VINTAGES

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

2015

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

2016

WA by Lisa Perrotti 96
Antonio Galloni 94
Wine Spectator 92
Jeff Leve 92-94
Decanter 93
James Suckling 93
Bettane & Desseauve 95-96
La RVF 16-17



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