

GRAND CRU CLASSÉ



CHATEAU MARQUIS D'ALESME

2018

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.

2018 VINTAGE

Beginning of the harvest

September 25th 2018

End of the harvest

October 12th 2018

Vinification

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

Ageing

65% new oak
35% one-year-old barrels
Duration : 16 months
Our oaks come from the greatest French forests (Belleme, Moselle, Allier, Rambouillet ...) and European (Germany, Austria ...)

Blending

55% Cabernet-Sauvignon
35% Merlot
5% Petit-Verdot
5% Cabernet Franc

RATINGS OF RECENT VINTAGES

2015

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

2016

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

2017

Wine Advocate 92-94
Jeb Dunnuck 93-95
Vinous Neal Martin 92-94
Wine Spectator 90-93
Jeff Leve 92-94
Decanter 92
James Suckling 91-92
Bettane & Desseauve 16.5

2018

Wine Advocate 94-96
Wine Spectator 93-96
Decanter 94
James Suckling 94-95
The wine Cellar Insider 94-96

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