

Vintage 2015



Established: Separated from Château Figeac in 1879, the estate is located between Château Cheval Blanc and Château Figeac on Pomerol border.

Owner: Otto Rettenmaier family

Director: Pierre Blois

Consultant: SARL Derenoncourt – Julien Lavenu

VINEYARD

Surface: 14.6 hectares

Soil: Gravel and sand on a substratum of clay

Method: Principally biodynamic technics since 1997

Average age of the vines: 35 year

Method: The vineyard has been driven ecologically from 1997 with mainly the use of organic and biodynamic farming methods. In fact, we use not only herbal teas but also preparations such as the 500 and 501 that contribute to a better balance of the plant in its ecosystem. Cereals are sown in the inter-rows during the off-season in order to feed and strengthen the soil structure and thus to limit erosion.



VINIFICATION

Type of tank: Stainless-steel tanks and wooden vats under temperature control

Method: After a meticulous sorting, the grape are destemmed. The berries, without being crushed, are transferred by conveyer belts in tanks of small capacities.

A soft extraction by punching down is practiced on all tanks. Maceration and fermentation last approximately one month.

The wine is aging in barrels 50 % of them are new.

Filtration and clarification are done if necessary.



VINTAGE 2015

Weather forecast:

Vintner was dryer than usual, but also gloomier, more cloud covered and colder.

Spring began with a warm period with a generous sunshine. The vine grew regularly at a fast rate. Flowering arrived towards the end of May. It took place rapidly, under excellent, warm, dry conditions and produced a regular and homogenous fruit set.

The beginning of the summer was perfect for flowering. There was almost no coulure or millerandage. Growth sped up with the fine, hot weather.

After one of the hottest period for over a century with some hydric stress, in a perfect time some rain arrived in August.

September and October were two cool, sunny and dry months that made the vintage. Grapes were healthy and ripening correctly. The sun, together with the cool nights, accumulated colour compounds, kept acidities up and helped develop aromas.



Date of the harvest:

from September the 22nd to October the 6th 2015

Yield:

43hl/ha - Selected 390 hl, equalling 52 000 bottles

Variety in the blend:

70% Merlot- 30% Cabernet Franc

Degree: 14.5%vol





"...a rich wine with density and intense, pure black-currant fruits."

94/100



"...Full body, round and integrated tannins and a flavourful finish. Juicy and intense ..."

93/100

Wine Spectator

"...dense, fleshy feel, with fig and boysenberry compote notes rumbling along ..."

92/100

Yves Beck

"... les tannins sont élégants, granuleux et se reflètent lentement. Ils sont en harmonie avec la structure ..."

90-92/100



"... Elegant in all the right ways, combined with freshness..."

90-92/100

Decanter

"...From a reliable and fairly low-key estate owned by Otto Rettenmaier, made from Merlot and Cabernet Franc on gravel ..."

91/100



"... A very good effort in this vintage, with a long and appropriately tannic finish. A classic style, with real quality ..."

16-17/20



"...Dark fruit with some elegant graphite notes ..."

17/20



92/100

WEINWISSER

"... Extrem dunkles Purpur mit lila und violetten Reflexen..."

17/20



"... Éléphant, fruité, profond, racé et fin, allonge mûre..."

91-92/100



"... Le vin confirme en bouteille toutes ses promesses ..."

16,5/20