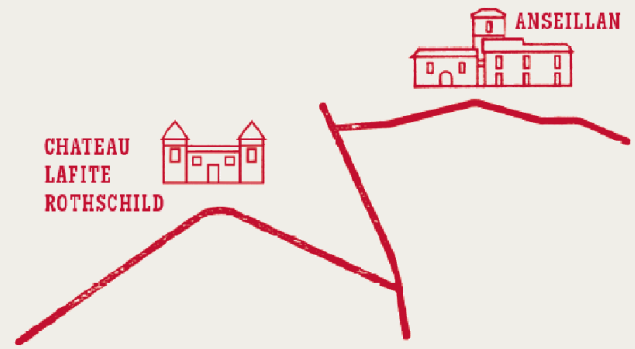


L' ESPRIT ET LA MATIÈRE



ANSEILLAN 2015

■ VINEYARD ATTRIBUTES

Appellation : AOC Pauillac, Bordeaux, France

Pauillac is located on the left bank of the Gironde estuary, approximately 40km North of Bordeaux. With the tempering influence of the estuary and a great diversity of soils originated from both the Massif Central and the Pyrenees, Pauillac boasts exceptional climatic and geological conditions to make outstanding wines.

Terroir : The village of Anseillan lies to the east of Lafite Rothschild, between the Château and the Gironde. This area presents a wide variety of terroirs which are the subject of much thought and research. Cooler and later because of their northern exposure, they are also more clayey than Lafite's classic terroirs. This diversity is particularly interesting because it offers plots that are suited to all four of our main grape varieties: Cabernet Sauvignon, Cabernet Franc, and Petit, and Petit Verdot. This terroir and our teams' work give Anseillan's wine a unique style and excellent complexity.

■ VINTAGE SUMMARY

The beginning of the winter was mild and dry, and it was only at the end of January that beneficial colder temperatures arrived, accompanied by rain. Bud break started in early April as usual, and the vines developed quickly, thanks to the ample reserves of water and the mild weather. The flowering ensued rather early, in June. It was uniform, which is always a promising sign from the vintage.

The influence of the Atlantic Ocean and the Gironde estuary helped to reduce the effect of a somewhat hot summer. Water stress was high, but rain in August brought the freshness required for the grapes to change colour and ripen steadily. Conditions were ideal during the harvests, allowing each plot to reach optimal ripeness.

■ WINE MAKING SCHEME

Anseillan is made according to the traditional Bordeaux method. Alcoholic fermentation is conducted in wooden, concrete and stainless steel vats. Gentle pumping-over helps to ensure a soft extraction and is carried out according to the specific characteristics of each tank. Total maceration time lasts for about 20 days. After malolactic fermentation, wines are transferred into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

■ TASTING NOTES

Deep, dark color.

The nose is intense, pleasantly supported by camphor notes relating to the barrel aging.

On the palate, the attack is discrete, then the wine opens up and reveals its amplitude supported by well-structured tannins.



TECHNICAL INFORMATION

Varietals : Merlot 60%, Cabernet sauvignon 40%

Yield : 42 hL/ha

Alcohol content : 12.5 % vol.

pH : 3,5

Total acidity : 3,6 g/l