

BLACK CLASSIC MÉDOC 2016



■ VINEYARD ATTRIBUTES

Appellation : AOC Médoc, Bordeaux, France

■ VINTAGE SUMMARY

2015 was characterized by a rather late bud break, and rapid, uniform flowering in very favourable conditions (low rainfall and above average temperatures). July was very hot (with temperatures approaching heatwave levels between 30 June and 6 July) and dry (20 mm of rain, as in 2010). However, August was very rainy (90 mm on average) compared to the last fifteen years. The onset of ripening (late July/early August) was fast and uniform. As a Bordeaux vintage, 2015 was generally a very good year, but is characterized by a degree of unevenness due to the erratic rainfall in August and September.

■ WINE MAKING SCHEME

Traditional, in stainless steel vats

■ TASTING NOTES

Colour: Deep crimson-purple.

Nose: Rich, complex, with aromas of dark berries, sweet spices (vanilla, cinnamon) and burnt notes.

Palate: Generous and silky, with a full-bodied, very rounded structure. The finish is long and spicy.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 60%, Merlot 40%