


# PRESS PACK 2017



GRAND CRU CLASSÉ 1855

hémisphère  Sud

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 COMMUNIQUÉ DE PRESSE



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# THREE CENTURIES OF FAMILY HISTORY

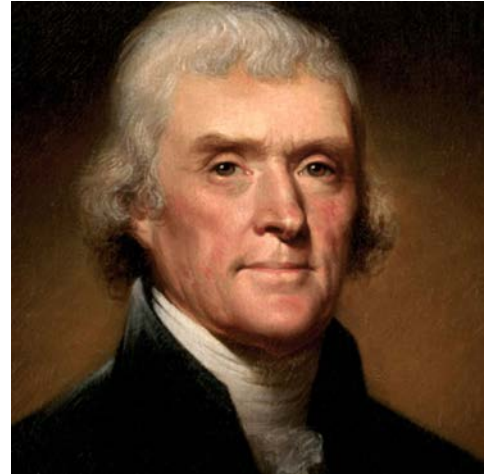
## a) The origins of Château Kirwan (18th century)

Built in the late 18th century in classical style, Château Kirwan owes its name to Mark Kirwan, an Irishman from a long line of merchants who received the estate in dowry in 1760 through his marriage with the daughter of the landowner, Sir John Collingwood, “Sieur de Lasalle,” one of the first négociants in the history of Bordeaux.

Proud to consummate Anglo-Irish friendship in Bordeaux, Mark Kirwan expanded the vineyard, uniting two smaller adjoining vineyards in the village of Cantenac, the Ganet estate and his Lassalle property. The property as a whole took the name of “Kirwan.”

Meanwhile, he built up the reputation of this wine: during a 1787 tour of Bordeaux vineyards, Thomas Jefferson (then ambassador of the United States in France and future ambassador of Bordeaux wines in the White House) elevated “Quirouen” wine – as it was spelled at the time – to the level of “Second Classified Growth» (Grand Cru de second rang) in his famous book Jefferson on Wine. Jefferson saw in Kirwan a unique quality that made it exceptional, and imparted this secret to Jean-Henri Schÿler... a secret that has become part of the family legend, to be revealed more than a century later when Château Kirwan passed on to the fifth generation of the Schÿler family.

The Kirwan family sold the estate in 1827.



## b) 1855: a pivotal year for Château Kirwan (19th century)

*3ème Grand cru Classé*

# 1855



In 1855, when the finest samples of Médoc wines were selected for the 1855 World's Fair organized by Napoleon III, Château Kirwan secured an international reputation, ranking at the head of Médoc Third Great Growths and 16th in the Bordeaux Wine Official Classification! This achievement highlighted the exceptional quality and authentic nature of its terroir, and marked a turning point in its development both in France and abroad.

On September 11 of the same year, Château Kirwan came under new ownership when the Godard family purchased the estate. Camille Godard, then mayor of Bordeaux, enlarged the estate with an additional 25 hectares (62 acres) of vineyards and designed the current park, with its fishpond and rose arbor, further enhancing the property's beauty.

An innovative patron and builder, he continued to beautify the winegrowing estate. He even built a railroad station at the back of Kirwan's park to facilitate excursions to Cantenac for his distinguished Parisian guests.

Upon his death, he left Château Kirwan-Cantenac to the city of Bordeaux.

In 1905, the estate was purchased at auction by brothers Daniel and Georges Guestier, then owners of Château Beychevelle. The transaction took place in the midst of a financial crisis: a few years earlier, the phylloxera aphid had arrived, ravaging Médoc vineyards.

# THREE CENTURIES OF FAMILY HISTORY

## c) Maison Schröder & Schöler (20th century)

In 1926, Château Kirwan came into the hands of the oldest wine trading house still in business in Bordeaux: “Maison Schröder & Schöler,” founded in 1739 by Jacques Schröder and Jean-Henri Schöler. The entire estate was later bequeathed to Alfred Schöler, son-in-law of Daniel Guestier, and then repurchased in 1826 at the initiative of Armand, a member of the 4th generation of Bordeaux Schölers.

Today, Yann Schöler holds the reins of the family business.



**Schröder & Schöler sold the wine first in Northern and Eastern Europe, and later opened markets in the United States, Canada and Japan after the Second World War. More recently, distribution has expanded throughout Asia, India, the United Arab Emirates and Brazil. Today, Château Kirwan is sold in more than 90 markets.**



# THREE CENTURIES OF FAMILY HISTORY

## d) A new generation at the helm of Château Kirwan

*In the 1980s the Schÿler children made significant investments and initiated a complete renovation of the vineyard. As of 2007, Philippe Delfaut, an oenologist with experience in Margaux, was named General Manager of the estate.*



### **PHILIPPE DELFAUT \_ GENERAL MANAGER**

At Léoville Las Cases, while working towards his engineering and oenology degrees from 1983 to 1989, he discovered the greatness of the Médoc and the principles of bringing out the perfect expression of the land: understanding the soil, respect for the grapes, defining the identity of the “Great Growth,” and constant reappraisal.

From 1989 to 1992, he made his first wines in Vouvray, in the Loire Valley, and then in Spain for Bordeaux-based investors. In 1993, he returned to the Médoc as Technical Director of Château Liversan. In 1996 he moved to Château Palmer, a Margaux Grand Cru Classé where he stayed on for 11 years.

In 2007, enriched by this experience, he took the position of General Manager of Château Kirwan, where he works side by side with members of the Schÿler family. Under his leadership, production has become more thoughtful and respectful. Tillage has been developed and improved; herbicides and insecticides have been banned. Step by step, his work brings out ever more of Kirwan’s origin and authenticity.



### **SOPHIE SCHÿLER-THIERRY HEAD OF SALES DEVELOPMENT AND COMMUNICATION**

Sophie Schÿler-Thierry holds a degree in Economic Sciences from the Institute of Political Studies of the University of Bordeaux and later a Masters in Management in Paris.

She began her career in the United States at Moët Hennessy and Besnier Group, where she served as both Product Manager and Sales Manager. Even during her 15 years abroad, she was always actively involved in the family wine business.

Upon her return to France in 1996, Sophie gradually created the new position of Marketing/Communication Manager at Château Kirwan.

Since 2008, Sophie has served as Head of Development and Communication, working closely with General Manager Philippe Delfaut to support the sales force and build new distribution networks with Bordeaux wine traders (mainly for exports to the USA and Asia).

# THREE CENTURIES OF FAMILY HISTORY

## **NATHALIE SCHÛLER** **RECEPTION - TOURISM DIRECTOR**

Nathalie Schÿler holds a degree in tourism as well as a degree from the Bordeaux National Institute of Higher Studies in Agricultural Sciences (ENITA). She is a passionate about art, painting and music, and committed to promoting young artists.

After 10 years as a professional in the tourism industry in Paris, Nathalie joined Château Kirwan in 1995. She created and developed tourism on the estate, an initiative that has brought the Château awards including, in particular, the Best of Wine Tourism Awards, as of its launch in 2003.

Nathalie serves as Director of Tourism development. With her team, she strives to create various products to transmit the heritage and culture of great Médoc wines while also leading restoration projects on operational buildings including the Orangerie, which hosts group meals, as well as a fun boutique open to the public and dedicated to wine tasting. She welcomes nearly 15,000 visitors each year: individuals and professionals, French and foreign alike.



## **RODRIGO LAYTTE \_ TECHNICAL MANAGER**

Rodrigo began his career as an agronomist in Chile, his native country. While working in the agri-business sector, he became attracted to the world of wine. He studied oenology in 1999 before deciding to immigrate to Europe in 2001.

Rodrigo created his first wines in the Burgenland region of Austria and the Languedoc-Roussillon region of France. In 2007, he earned a French National Oenology Diploma (Diplôme National d'Oenologie) and began working at Château Margaux.

In 2008, he took up a new challenge: managing the vineyard and wine production at Château Kirwan. As an oenologist, Rodrigo can be found in the cellar, working with and caring for the high-quality grapes, translating their superb character into every bottle of Château Kirwan.





# AN EXCEPTIONAL TERROIR FOR AN AUTHENTIC WINE

*The vineyard of Château Kirwan is located in the heart of the Southern Médoc region. This area is also known as Haut-Médoc, and includes well-known communal appellations such as Saint-Julien, Pauillac, and Margaux. Its vines are located in the municipality of Cantenac, which is part of the communal appellation of Margaux.*

a) Plateau de Cantenac: a rich and diversified heritage

## Qualities of Plateau de Cantenac

The vineyards of Château Kirwan are mainly located on the Plateau de Cantenac. They have never been divided since the estate's creation, a rare feat in Médoc. The deep and gravelly terroirs allow for excellent drainage and optimal water regulation, while the high-quality clay terroirs guarantee exceptional Merlots.



## Formation of the Château Kirwan vineyard

The vines of Château Kirwan are planted in soils that can be divided into five main geological groups depending on their origin:

- Type 4 Riss Terrace gravel
- Soils of colluvian provenance
- Clay subsoil dating from the Upper Eocene (Mid-Tertiary)
- Riss laminated clays
- Type 5 Würm Terrace gravel



**This “soil blend” is the key to the complexity of Château Kirwan’s wines. The more heterogeneous the soils, the more aromas and characteristic notes the grapes, and hence the wines, will reveal. This is the reason why the “wine blend” at Château Kirwan is always something complex and exciting, just like its *terroir*.**

# AN EXCEPTIONAL TERROIR FOR AN AUTHENTIC WINE

b) Three iconic plots contributing to the Great Wine of Château Kirwan

## Cabinet Ouest

a plot of **lamine-like clays** dear to Kirwan

A relatively high percentage of lamine-like clays in the deep layer of this plot offers its soil considerably different properties than customary clays. This soil composition is most appropriate to great varieties like Merlot. It allows for steady but moderate vine growth throughout the season and a slow ripening process, producing full-bodied, round and well balanced wines.

## Mois de Juin

**The heart of Kirwan** on gravel terraces with modest clay

Located right next to the Château, this plot has been producing the best Cabernet Sauvignon for nearly 40 years. Made up predominantly of gravel with a moderate proportion of clay, its very particular soil characteristics allow for easy drainage of precipitation, hence ideal water regulation. At the same time, the sunshine reflected off the surface gravel and the warmer microclimate surrounding the vines are ideal conditions for the Cabernet Sauvignon. Wines from this plot are elegant in character, featuring velvety tannins, floral notes and extraordinary balance in the mouth.

## Canon

**The high point for Petit Verdot** on a gravelly terrace

This Petit Verdot plot, located at the summit of the Cantenac Plateau, has been providing Château Kirwan with excellent harvests since 1983. Its elevated and deep gravelly terroir produces high-quality fruit by preparing the vines for changing weather conditions year after year. Therefore the Petit Verdot grapes yield fruity and aromatic notes combined with tannins of extraordinary quality and elegance that bring great finesse to Château Kirwan's blend.





# AN EXCEPTIONAL TERROIR FOR AN AUTHENTIC WINE

c) 2017: New facilities for this unique *terroir*

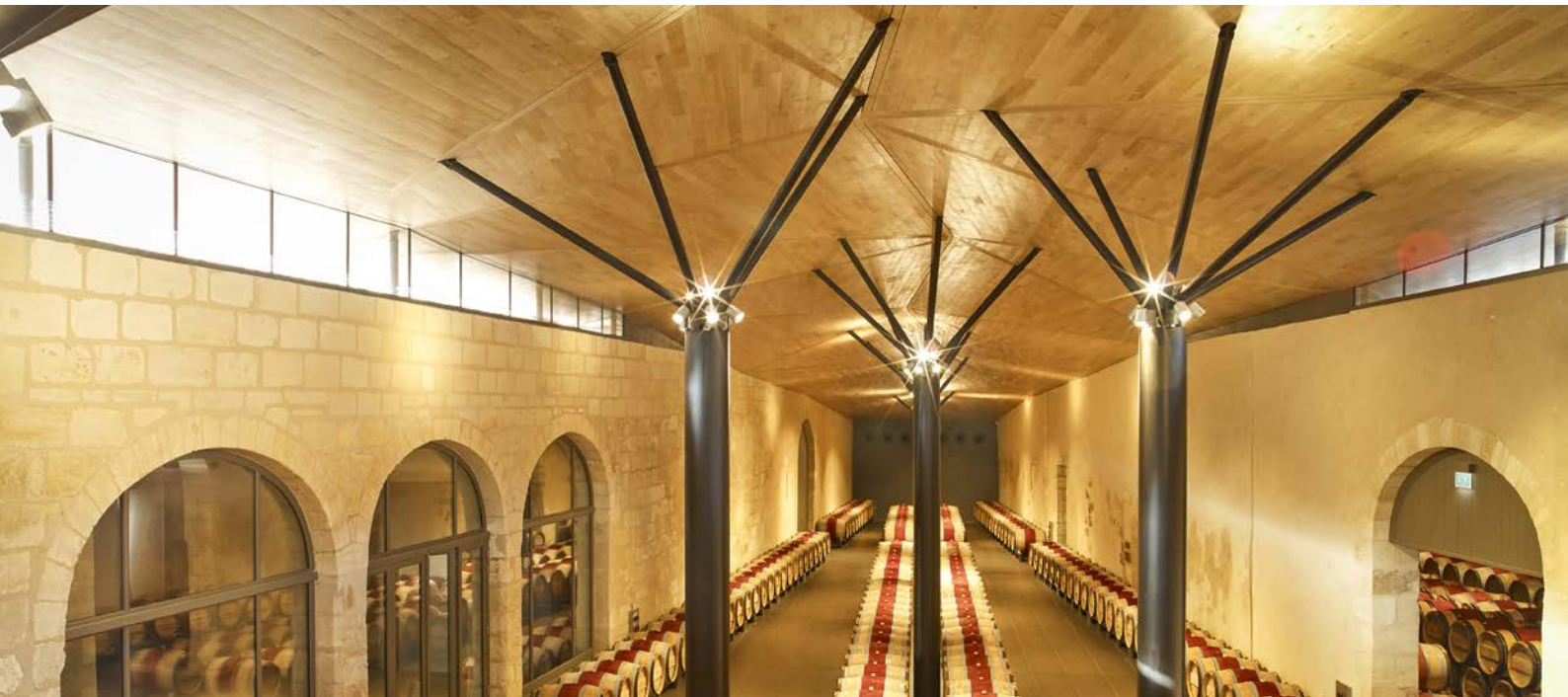
*After 24 months of work, this year Château Kirwan unveiled its new production facilities, featuring a fermenting room and cellars that combine cutting-edge techniques with the noblest materials. It all comes together to exalt the excellence and authenticity of Château Kirwan wines.*



## **An architectural challenge** entrusted to the Bordeaux-based firm A3A

The Schÿler family launched an architectural competition for the project, finally choosing the A3A architecture firm, headed by Caroline Marly and Guy Troprès. Featuring expertise in construction, renovation and redevelopment of prestigious chateaus, this agency recently created a new vat room at Château Corbin (Saint-Emilion Grand Cru Classé) and has started a large-scale construction project at Château Haut-Brion (1855 Premier Grand Cru Classé).

Their challenge was to accentuate the legacy of Château Kirwan's 18th century property, blending past and present in a contemporary approach while offering the best technical response for the estate's winemaking activities.





# AN EXCEPTIONAL TERROIR FOR AN AUTHENTIC WINE

## **A new vat room** with 37 custom-make concrete vats

The decision to build a new vat room on the site of the old cellars reflects Château Kirwan's desire to adapt the size of the facility to suit the vineyard plots. A new first-year cellar connects the fermenting room with the existing cellars: its contemporary design features extremely simple lines that belie a veritable technical feat, underscoring the building's framework and polygonal galvanized roof.

The 37 tulip-shaped vats were custom made in Italy. Within their thick concrete walls, these vats contain the control networks necessary to promote extremely gentle and homogeneous vinification. They also make it easier to control maceration, which in turn simplifies vinification and lessens the need for human intervention.



## **A new technique of handling the grapes in the vat room**

The process of harvesting, transferring and handling the grapes has also been redesigned to better preserve their integrity and maintain all the qualities of the berries. The grapes are now transported in small 6-kg crates to the vat room, where they are carefully sorted by hand. A vertical de-stemmer works by the force of gravity. Gravity is also used for filling the harvest containers – a modern take on the old wooden bins. These can hold 500 kg of grapes, and are raised by an electric winch up to the top of the vats. Harvesting pipes and pumps are no longer needed.

A true achievement, this system features the expressive, elegant and balanced style the Schÿler family was looking for.





# CHÂTEAU KIRWAN'S WINE TOURISM OFFERING

*In 1995, Nathalie Schÿler took the initiative of opening the estate for private visits. Until then, access to the château was reserved for wine professionals. The interest generated by this initiative proved her right. Major renovation work was undertaken to develop and enhance reception areas.*

*Over the past 20 years, Château Kirwan has welcomed some 15,000 visitors per year from all over the world, from amateur wine enthusiasts to the most exacting connoisseurs. All have been eager to discover wine culture through tours offered in several languages.*

## a) An exceptional architectural and botanical heritage

### **An extensive 2-hectare (5-acre) park designed by Camille Godard**

Maintained and enriched by the Schÿler family since 1925, this green gem is the pride of Kirwan! Majestic trees, a romantic and soothing pond, an impressionist tunnel of roses. This unique setting is pure magic! Winner of awards and acknowledgments from Best of Wine Tourism and the Gironde Horticultural Society.

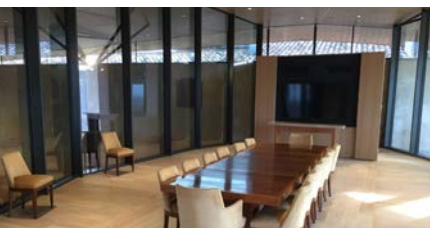


## **Elegant and intimate reception areas**

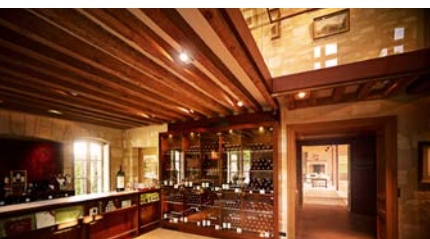


At the entrance to the estate, the 220-m<sup>2</sup> (2,370-ft<sup>2</sup>) Orangerie, restored in 2009, accommodates up to 200 people for receptions in a warm, welcoming space. With a hardwood and white stone floor, an old-fashioned fireplace and muted tones set off by vivid notes, the elegance of the venue reflects the excellence of the wines.

A VIP salon “echoes” the Orangerie for smaller groups.



The renovation of the cellar and fermenting room has created new reception venues for private and corporate events: an 80-m<sup>2</sup> (860-ft<sup>2</sup>) panoramic hall offering a stunning view of the vineyards on one side while the other side looks onto the extensive cellar, as well as the adjoining wine-tasting room, the Grand Chai (available for private events from July to mid-September).



Visitors can purchase a few bottles in the elegant cellar-boutique, which offers a rare and exceptional selection of prestigious vintages.

# CHÂTEAU KIRWAN'S WINE TOURISM OFFERING

## b) Original and customized visits

### **“Apéro Gourmand:” a well-deserved break after a big day**

Launched in summer 2016, the “Apéro Gourmand” quickly became a stunning success! And for good reason: Château Kirwan is the only estate (and the only Grand Cru Classé) in the area to offer this type of tasting after other chateaus have shut down for the day.

In late afternoon after spending the day exploring the region, visitors are welcome for a tour followed by a copious aperitif (on the patio in summer and by the fireplace in winter): bread, cheese, cold cuts and other seasonal products, naturally accompanied by Château Kirwan wines.



**PRICE: 18 à 22€**  
**< 4 GUESTS: 22€**  
**> 4 GUESTS: 18€**  
**RESERVATION REQUIRED**  
**SCHEDULE**  
**M to F all year**  
**From 6:30 to 8:00 pm**

## **Two workshops to stir the senses...**

### **Perfume creation workshop: a meeting of wine and perfume.**

Led by Clémentine Humeau, creator of customized perfumes and facilitator of olfactory workshops, this activity immerses visitors in the universe of perfumery, closely linked with the world of wine. The workshop features olfactory games, as well as creation of the “Sensual Red” fragrance, based on the aromas experienced during tastings of Château Kirwan wines. By the end of the session, participants feel intoxicated by unique scents.

A tour of the estate is offered before or after the workshop.



**PRICE: 65€**  
**from 10 to 50 GUESTS**  
**DURATION: 3 hours**  
**RESERVATION REQUIRED**  
**SCHEDULE**  
**M to F all year**  
**Morning or Afternoon**

### **Culinary workshop: like a chef!**

Led by Chef Stéphanie Bottreau (Cook’N’Tinem), Château Kirwan’s Culinary workshop offers visitors the chance to discover the secrets behind succulent seasonal delicacies. A fun and interactive way for visitors to enhance their gastronomic savoir-faire and take advantage of precious tips from a top Chef.

After preparing the meal, guests savor their handiwork, accompanied by a selection of the finest vintages of Château Kirwan.

The package also includes a tour of the estate.



**PRICE:**  
**2 to 4 GUESTS : 127€**  
**> 4 GUESTS : 112€**  
**DURATION: 3 hours**  
**RESERVATION REQUIRED**  
**SCHEDULE**  
**M to F all year**  
**Morning or Afternoon**



# CHÂTEAU KIRWAN'S WINE TOURISM OFFERING

c) New for 2017

*As of April 2017, new and original visits will be on offer at Château Kirwan.*

## “Playback” visit Celebrate your special vintage

A favorite date? The year of your birth or wedding, or maybe the year you started your business... come celebrate your special date at Château Kirwan with your anniversary vintage. A unique privilege for an exceptional memory. After a guided tour of the estate and the cellars, visitors will be invited to a decanting of the vintage of their choice, followed by a tasting in the wine cellar, accompanied by cheeses and cold cuts.



**PRICE: 80€ / guest**  
**maximum of 6 GUESTS**  
**DURATION: 90 to 105mn**  
**RESERVATION REQUIRED**  
**SCHEDULE**  
**M to F all year**  
**Morning or Afternoon**

## Interactive tour: visit the estate with a virtual tour guide

Château Kirwan 2.0. Visitors have a tablet for a guide, exploring the grounds of the estate with a stroll through the park, followed by a guided tour of the fermenting room and cellars, and rounded off by a tasting of two wines, canelés and local chocolate specialties.

Visitors discover the secrets of Kirwan: its history, its park, its vineyard, grape varieties and harvests... learning how the estate embraces the modern world without forgetting its roots...



**PRICE: 18€ / guest**  
**maximum of 15 GUESTS**  
**DURATION: 1 hour**  
**RESERVATION REQUIRED**  
**SCHEDULE**  
**M to F all year**  
**Morning or Afternoon**



# CHÂTEAU KIRWAN'S WINE TOURISM OFFERING

## d) Luncheons and dinners for private and businesses

Wine lovers can book a group meal (for 8 to 200 guests) in Château Kirwan's Orangerie.

Candlelight dinner, live music, picnic or cocktail reception among friends: Château Kirwan offers an eclectic palette of services to introduce guests to its finest vintages in an authentic setting.



Festivities begin with a tour and wine tasting. During the course of the meal, guests learn about the wines, which are all specifically selected and paired with the dishes. From a harvest lunch to a gala dinner, a wide variety of menu options is offered.



Château Kirwan also has a diverse selection of offerings for corporate events. Renovation of the cellar and fermenting room made new spaces available to host company seminars and other activities. The panoramic hall, offering a stunning view of the vineyards and the cellar, is an ideal alternative to the Orangerie for a pleasant meeting amid the vineyards of this *Grand Cru Classé*.

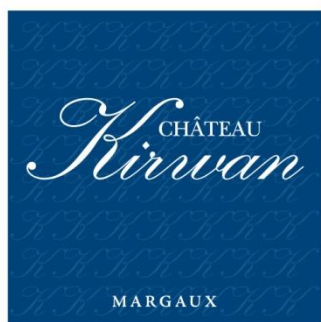


All Château Kirwan's wine tourism offerings are available here



# APPENDICES





GRAND CRU CLASSÉ

## GENERAL TECHNICAL SHEET

CLASSIFICATION	3ème Cru Classé 1855
APPELLATION	AOC Margaux
SUPERFICIE	37 Hectares (91 acres)
TERROIR (SOIL)	Pyrenean gravel carried along by the Garonne river during quaternary era at a depth of three to six meters. This soil permits natural drainage, creates excellent conditions for deep roots, and grows mainly cabernet and Petit Verdot varieties of grapes. These plots of land are located on the Cantenac plateau whose highest point is "Moulin Robert" at 21 meters (23 yards) above the level of the Gironde countryside. The merlots grapes are planted in sandy and/or clayey gravel soil.
GRAPE VARIETIES	▪ 47 % Cabernet Sauvignon ▪ 35 % Merlot ▪ 10 % Cabernet Franc ▪ 8 % Petit Verdot
AVERAGE AGEING PERIOD	30 years
AVERAGE DENSITY	9,000 plants per hectare (3,441 plants per acre)
YIELD	40-45 hectoliters / hectare on average (16-18 hectoliters per acre)
VINEYARD PROCEDURES	Mechanized and manual labor Anticipated protection Soil plough Thinning out the leaves Grape thinning
GRAPE SELECTION	Manual picking in small 6-kg crates. Double sorting in the vat room. Grape selection (according to grape variety, soil, age, plot)
ALCOHOLIC FERMENTATION	Selected yeast to achieve the 2 fermentations at the same time. 7 to 15 days in 37 small-capacity, concrete tulip shaped tanks, thermo-regulated at 28/29°C
PUMPING OVER	Two or three times a day during fermentation
MACERATION	18 to 25 days with daily taste tests
RUN-OFF	Processed once the wine's structure is well-defined
PRESSING	In a vertical press with a precise pressure control, straight runoff by gravity into the barrel, in order to get optimum selection and quality on the press wines.
AGEING	From 18 to 21 months in French oak barrels One-third of barrels are replaced with new ones every year
RACKING	barrel to barrel, every 3-4 months
FILTRATION	Fining in barrel with egg white agent and a single filtration when bottling
PRODUCTION	200,000 bottles on average per year
SALES	20 % in France and 80 % foreign exports

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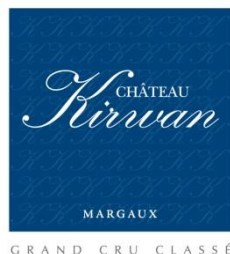
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## *Charmes de Kirwan*

*Charmes de Kirwan, the second estate wine, was introduced in 1993.*

*The younger sibling of the wines of Château Kirwan, Charmes de Kirwan generally comes from the harvest of the vineyard's younger vines, but it receives the same attention as the great growth.*

Appellation : Margaux, 2<sup>nd</sup> label of Château Kirwan

Soil : Fine gravel partially clayey

Sorting : by hand, both on the vines and in the winery on a vibrating sorting table

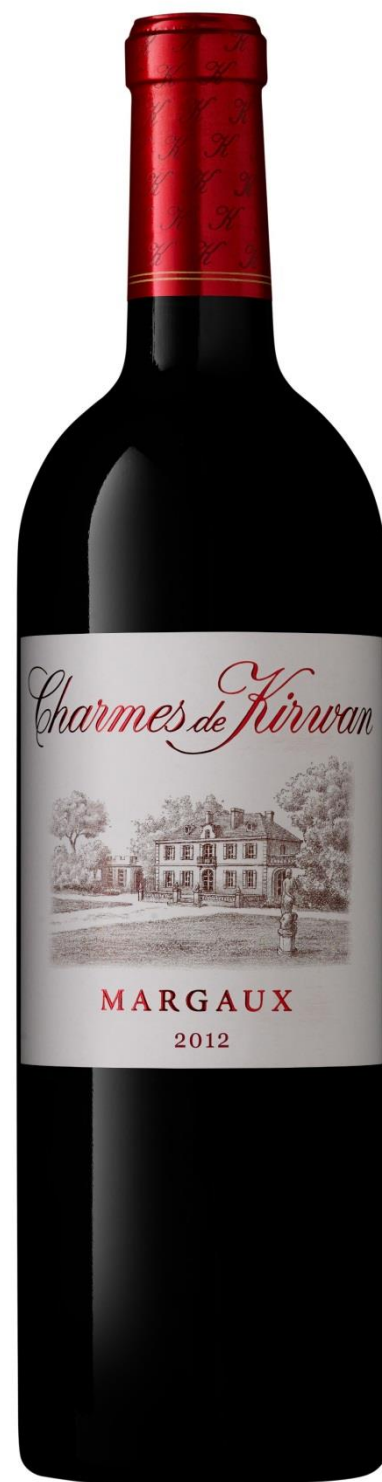
Grapes varieties : 45% Cabernet Sauvignon • 30% Merlot  
15% Cabernet Franc • 10% Petit Verdot

Vinification : in stainless steel tanks with temperature control

Ageing : 16 months in oak barrels from the France's Allier, 15% are new barrels

Serving condition : Room temperature (18°)

Harmony with food : Red meat (beef and duck) and then, when it goes older, match it with a filet mignon porc accompanied with prunes or noble mushrooms.



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## **TASTING**

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### Vintage 2014 : (tasted by Philippe Delfaut July 2016)

A deep ruby colour, almost as black as the grapes it comes from such that first impressions are of blackberry, blackcurrant and black cherry. On the palate, this wonderful basket of ripe fruit combines with a delicate oaky note for added complexity. The wine is round, full and fresh in the mouth, supported by a lovely tannic structure that makes for enchanting spicy notes in the finale.

**Blending** ■ 43% Cabernet Sauvignon ■ 40% Merlot ■ 10% Cabernet Franc ■ 7% Petit Verdot

### Vintage 2013 : (tasted by Philippe Delfaut Nov 2015)

With its brilliant ruby red color and fresh, fruity nose, Charmes de Kirwan 2013 offers notes of Morello cherry, raspberry and ripe strawberry. The wine displays a soft, slightly mentholated taste, gliding harmoniously over the palate and offering a pleasant sensation of freshness. A delicate Charmes de Kirwan ready to be enjoyed.

**Blending** ■ 40% Cabernet Sauvignon ■ 38% Merlot ■ 12% Cabernet Franc ■ 10% Petit Verdot

### Vintage 2012 : (tasted by Philippe Delfaut May 2014)

It displays a brilliant ruby red colour. Its nose offers elegant notes of black and red fruits such as cherry and red and black currant.

Delicate woody notes round out the palette of aromas.

A fresh and lively quality immediately enchants the taste buds, while quickly giving way to sweeter sensations with a pleasant roundness. Creamy notes add a touch of extra roundness to the wine and the tasting finishes with lovely spice scents.

This wine is bountiful, *gourmand*, and will be delicious as of 2015.

**Blending** ■ 27 % Cabernet Sauvignon ■ 53% Merlot ■ 10 % Cabernet Franc ■ 10% Petit Verdot

**2012 ➔ GOLD Medal at BRUXELLES world Wilde Challenge**

### Vintage 2011 : (tasted by Philippe Delfaut june 2013)

The robe is a beautiful bright and brilliant red.

The nose delivers an intense, fruity blend of cherry and cassis.

It is supple and fleshy on the palate, surprisingly round for such a young wine. A pleasant sweetness accompanies soft and smooth tannins.

A fine woody, vanilla and spicy note characterizes the finale, rounding out the fruity notes. This is a wonderfully indulgent wine to be enjoyed without delay.

**Aged 9 months in oak barrels and 6 and tanks**

**Blending** ■ 46 % Cabernet Sauvignon ■ 38% Merlot ■ 10 % Petit Verdot ■ 6 % Cabernet Franc

**➔ A STAR in the Guide Hachette 2015**

### Vintage 2010 : (tasted by Philippe Delfaut july 2012)

This Charmes de Kirwan is remarkable for its roundness and fleshy juice. The nose is incredible fruity, with lovely notes of blackcurrant and blackberry topped off by fine aromas of pepper. This wine shows exquisite freshness that is highlighted by a pleasant acidity that offers a perfect balance to the impression of roundness in the mouth. For the finale, the aromatic palate is complemented by a delicate and barely perceptible woodiness. This wine will offer freshness and indulgence for the next 10 years.

**Blending** ■ 40 % Cabernet Sauvignon ■ 25% Merlot ■ 23 % Cabernet Franc ■ 12 % Petit Verdot





## 2016: History repeats itself...

**Wine lovers thought it couldn't get any better than the 2015 vintage. Think again: here comes 2016!**

History presents **a few examples of great duos** like 28/29, 89/90 and more recently 2009/2010.

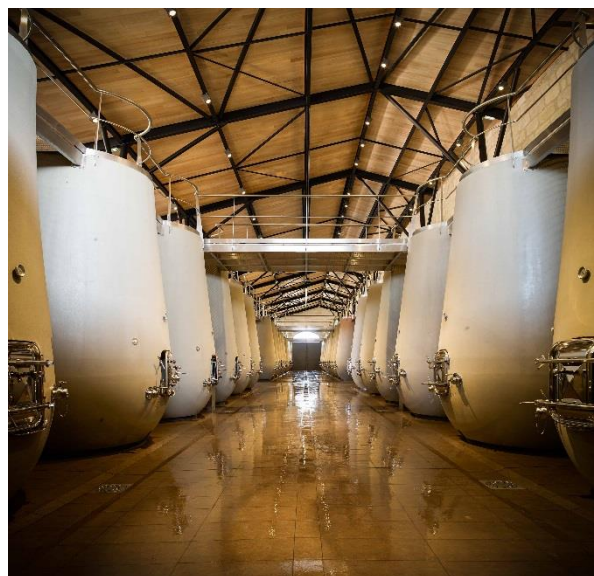
Now we can add 2015/2016.

2016 required greater vigilance in the spring, with significant precipitation until mid-June. Luckily, five days of dry, sunny weather made for **rapid and uniform blossoming**, which was encouraging for the rest of the season. Then came an incredibly dry summer. Temperatures shot up in August, reaching 36.4 °C on August 23. Vine growth stalled very early on, with water stress becoming ever more pronounced. Rather than nourishing the grapes, the vines became dormant. The ripening process was thus extremely slow, and people started talking about a late vintage with a profile reminiscent of 2000.

Like in 2000, a rain shower on September 13 set things straight, reviving the plants and letting the berries finish ripening under perfect conditions. Sugar levels rose, while the beautiful weather the following days proved even more beneficial for the Cabernets, which were still far from ripe. This year once again, plots rich in clay came out ahead thanks to their resilience during the summer water stress.

**Harvesting began on September 27 and continued for nearly four weeks until October 20** thanks to sustained summer weather.

There was no rush, since the small, thick-skinned berries needed plenty of time for the tannins to mature and the aromas to develop. We picked perfectly healthy grapes featuring rich tannins and great aromatic freshness. Once in the casks, a few rounds of light pumping-over at 25°C were all it took for the wine to develop a deep, rich color. Like the harvest, the maceration process took time, but after three weeks we achieved the full-bodied, tannin-rich balance we had hoped for. **Marvelously fresh, the wines offer brilliant fruity aromas** that are even more spectacular than in 2015. This is the hallmark of 2016.



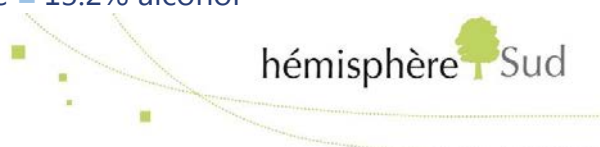
**For the second year in a row, we realize how our new vat room helps the grapes fully express the qualities to be expected of a fine Margaux: purity, precision and elegance.**

Following these first months of aging, we note that the 50% of new casks used for the wine are perfectly integrated and barely perceptible. The fruit comes out more than ever.

That is always the sign of a great vintage.

*Come see for yourself... Philippe Delfaut*

■ **55% Cabernet Sauvignon** ■ **33% Merlot** ■ **7% Cabernet Franc** ■ **5% Petit Verdot**  
12% Press wine ■ 13.2% alcohol



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