

CHÂTEAU
LA DOMINIQUE

GRAND CRU CLASSÉ
SAINT-ÉMILION

THE 2015 VINTAGE

Vignobles Clément Fayat



GREAT POTENTIAL OF THE 2015 VINTAGE

The characteristics of this vintage are derived from the remarkable weather conditions from April to June: on 13 April, we recorded a temperature of 28 °C on our properties. This very early summer weather prompted rapid, uniform flowering. The deep rooting of the vines and the water regulation provided by our clay soils were a blessing in these conditions of severe drought. This year, more than ever, the restructuring work in our vineyards also proved to be beneficial, allowing us to get through this dry period without difficulty. August was more conventional with a mixture of fine weather and rain. These conditions allowed the vine to reach each stage of its growth at the right time. Vine growth stopped early and abruptly.

The autumn sun provided the best possible conditions for ripening and allowed us to pick the plots of Merlots individually, and wait for the Cabernets. The Cabernets, the result of massal selection, were beautiful and showed unprecedented maturity and quality.

With grapes in such remarkably good health and a maturity of pips not seen since 2009 and 2010, we can safely say that we had great phenolic maturity. Again this year, we were able to carry out a very gentle extraction thanks to La Dominique's new vat-room, with a maceration period of around 4 weeks. The first juices showed the Merlot to be soft with a very fine tannic weave. The Cabernets delivered on their promise, displaying a lovely crunchy character and a tension hitherto unseen.

GROWTH CYCLE

Budding: 15 April
Flowering: 27 May
Ripening : 1 August

HARVEST DATES

Merlots: from 18 to 30 September
Cabernets: from 1 to 7 October

PRODUCTION AREA

23 ha

2015 BLEND
CHÂTEAU LA DOMINIQUE

85% MERLOT
13% CABERNET FRANC
2 % CABERNET SAUVIGNON



CHÂTEAU LA DOMINIQUE

AVERAGE YIELD
38 hl/ha

MERLOT YIELD
Merlots : 40 hl/ha
Cabernets Francs : 30 hl/ha
Cabernets Sauvignons : 28 hl/ha

ALCOHOL CONTENT
14°

pH
3.7

% CHÂTEAU LA DOMINIQUE
55%

RELAIS DE LA DOMINIQUE

AVERAGE YIELD
45 hl/ha

ALCOHOL CONTENT
14°

pH
3.75

% RELAIS DE LA DOMINIQUE
45%

2015 BLEND
RELAIS LA DOMINIQUE

100 % MERLOT

Château La Dominique is well located in the North-West of Saint-Emilion, neighbor of Château Cheval Blanc and Château Figeac, on the side of Pomerol appellation. It is the estate of Clément Fayat since 1969. Nowadays, Château La Dominique skilfully harmonizes modernity and tradition with an high-tech cellar designed by Jean Nouvel.



2015

Production Area :	23 ha
Soil:	Brown soils with clay, old sands mixed with the gravel on clay sub-layer
Grape varieties :	Merlot 80%, Cabernet Franc 18%, Cabernet Sauvignon 2%
Average age of the vines:	32 years
Density:	6.800 vines/ha
Pruning:	Guyot simple, the load being adapted to the vigour of each vine
Harvesting:	Entirely hand-picked from September 18 th to 30 th for Merlots and from October 1 st to 7 th for Cabernets
Winemaking:	Stainless steel tronconic vats, thermo regulated
Ageing :	16 months 60% new oak barrel
Yield:	38 hl/ha
Production:	80 000 bottles/year in average
Blend 2015:	Merlot 85%, Cabernet Franc 13%, Cabernet Sauvignon 2%
Degree:	14°
pH :	3.7

Tasting notes

James Suckling : **94-95**
 Jeff Leve : **93-95**
 Antonio Galloni : **92-95**
 Roger Voss : **92-95**
 Jeannie Cho Lee : **91**
 Neal Martin : **90-92**
 Jancis Robinson : **16,5**