

# Château Lanessan 2015

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**GRAPE VARIETIES:** 58% Cabernet Sauvignon, 35% Merlot, 7% Petit Verdot

**VINEYARD:** 32 hectares of vines, on a bigger plot of 80 ha. Vines planted in deep Garonne gravels

**HARVEST PERIOD:** September 21st to October 9th 2015

## **FEATURES OF THE VINTAGE:**

- Slightly late bud-burst but quick and very homogeneous
- Perfect weather conditions during blooming and setting at the end of May. Small grapes
- Very hot and dry months of June and July, accelerated ripening evolution : intense phenolic production, aromatic green characters and harsh tannins faded out
- Moderated high temperatures during maturation period, preserved aromatic freshness and fruit intensity
- Despite some intense September rainstorms, we picked healthy grapes with high aromatic and phenolic potentials

## **WINEMAKING PROCESS:**

- Mechanical harvest at optimum ripeness
- Selection of grapes with vibrating stainless steel tables and optical sorting
- Fermentations in coated concrete tanks with temperature control system

## **AGEING:**

- 12 months in French oak barrels of 225 liters.
- Long toasting, medium intensity
- 1/3 new barrels, 1/3 one-year-old barrels and 1/3 two-year-old barrels.

## **TASTE PROFILE:**

Deep violet color with bluish highlights.

Intense and complex aromatic range of black candied fruits flavors, subtle peppery and liquorice aromas along with powdered floral and exotic wood. Fresh and elegant.

The wine is smooth and fleshy, with velvety tanins and a persistent finish of roasted coffee beans and mild spices.

Lanessan 2015 is harmonious, well balanced and shows an elegant and fullbodied structure with a high aging potential.