



Chateau des Collines

AOC: Médoc Cru Artisan

Cepage: 50% merlot, 40% cabernet sauvignon, 6% petit verdot, 4% cabernet franc

Average Age of Vines: 25 years

Soil: clay-limestone

Sustainable viticulture is practiced in the vineyard. Plots are analyzed by varietal and individually picked at full phenolic ripeness. The grapes are totally destemmed and fermentation in cement vats and temperature-controlled stainless steel tanks with two daily pumpovers. After fermentation, the wine is aged 16-18 months in tank.

Classic expressions of the 2015 vintage exhibiting a forward, approachable character now with the proper balance of acidity and tannins for aging 7-9 years. The 2015 Chateau des Collines displays aromas of black fruits, smoked meats, coffee and mocha characteristics with a medium full palate impression and lengthy, super finish. Tannins are subdued and round, evident upon opening, but dissipate with a short time in the glass.

