



CHÂTEAU CARTIER 2015

Vintage weather conditions

2015 saw very clear delineation between the seasons. The rather mild spring arrived in perfect time after a cold, damp winter. A hot and dry June ensured good conditions for flowering. July continued the summer trend, allowing the vines to end their growth early. Finally, the storms of August and September kept this vintage from becoming too sunny, and balanced out the plant development. Harvesting began in mid-September and was completed within a month.

Harvest area	17.30 hectares
Harvest terroir	Clay-limestone soil on the slopes and clay-silt at the foot of the slopes
Grape varieties	89% Merlot - 11% Cabernet Franc
Harvest dates	14 to 28 September
Farming practices	Organic and biodynamic wine Organic wine, Agriculture FranceFR-BIO-07 Biodyvin check by ECOCERT France SAS
Ageing	75% in barrels, 25% in vats
Yield	44 hectolitres/ha
Production	33,733 bottles

Tasting notes

This wine has a beautiful deep garnet colour. It begins with captivating aromas of peony, rose, lemongrass, jasmine and black cherries, before gradually also gaining tobacco, grenadine, Medjool date, salted caramel and rosemary notes. A velvety, well-rounded structure. Harmonious, physiological and saline in style.

Comments

Commentaires actualisés par Alain Moueix – 2017

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