



Château Pessan

GRAVES

2015

Terroir

Soil : siliceous base, sand, clay and gravel soil.

Surface : 10 ha at Portets

Grape Varieties : 67 % Merlot

33 % Cabernet Sauvignon

Average of the Vineyard: 15 years

Density of Plantation : 6600 pieds/ha

Yield : 49 hl/ha

Production : 25 000 bottles

Alcohol : 13,5 %

Harvest

From 21th September to 07th October.

Great conditions for harvesting !

A nice end of spring and a dry summer made a beautiful and homogeneous maturation of the grapes. This is a mark of a great vintage.

Tasting Notes

Red fruits, supple mouth, well fruity, raspberry.

Good structure, straight, long and well balanced.

(Le Point Mai 2016)

Rewards

Le Point 15,5.



Winemaking

Winemaking and ageing are done with classic methods. Each identified plot of terroir is vinified separately to respect each identity.

Cold prefermentary macération. Then alcoholic fermentation in thermo-regulated tanks. Finally, malolactic fermentation in french oak barrels.

Ageing

The wine is aged in french oak barrels (30% new), during 12 months.

Bottling at the Château in March/April.

Sales come one year after the bottling date.

Dishes/Wines Harmony

Perfect with cooked-in-sauce meat or grilled meat(pot au feu, beef stew)

Hard cheese.

Chocolate cake, mocka cake.