

DOMAINE LES CARMELS – LES VENDANGES 2015

APPELLATION : Cadillac-Côtes de Bordeaux

SURFACE OF THE VINEYARD : 5,01 hectares

GLOBAL GRAPE VARIETIES : 85 % Merlot, 10 % Cabernet Franc & 5% Cabernet Sauvignon

DENSITY OF PLANTATION :

- 0.66 ha planted with 35 years old vines at 3300 vines/ ha
- 4,35 ha with 18 year old vines at 5500 vines / ha

SOIL : A view which illustrates the soil of the area and its character was expressed by local people who said “your earth is in love Sophie”. To fully understand this expression one only has to walk around (particularly in damp conditions) to find it clings to you like a lover, literally on your boots! Indeed, the ground is dominant with white, green, red or brown clay elements. But as is usual in this sector, the soil is extremely varied with limestone zones and other rocky sectors. At any rate, the suitability of the ground to the production of vines was demonstrated as remarkable when, excavating to a depth of 8 metres prior to construction of the wine storehouse, the exposed clay at that depth was observed to be full of roots.

CULTURE : The Domaine is committed in organic approach (5th year). We dedicate lots of our energy in the work of the ground and control a qualitative grassing which, coupled with clays, takes care to regulate the shoot of the vine. We lead the vineyard in « Bordelaise pruning » and make all the operations in green necessary to obtain high quality grapes.

LES VENDANGES 2014 BLENDING : 80 % Merlot & 20% Cabernet Franc

SELECTION OF OUR GRAPES FOR LES VENDANGES 2015: we selected and harvested by hand:

- 3800 vines of Merlot Noir from a plot of vineyard with rocky clay exposed south (“la Côte Rôtie”),
- 2400 vines of Merlot Noir from a plot of vineyard with a mix of limestone and clay exposed south and north (it is a valley!)
- 1000 vines of Cabernet Franc from a plot called « Terres Fortes » with heavy clays, limestone and gravel mix.

PRODUCTION : 4 445 bottles

WINE MAKING : the date of grape harvest is defined according to the tasting of berries: September 26th 2015 for the Merlot and October 3rd 2015 for the Cabernet Franc. The work in the cellar is modulated according to the quality of the grapes harvested, and piloted from day to day depending on the tasting. It consists all in all in the crushing, in pumping-over, and a special attention throughout the whole process.

AGEING : the wine is transferred into barrels in November and aged for 15 months before bottling. Barrels are French oak exclusively.

THE VENDANGES 2015 TASTING PROFIL : Black cherry & liquorice - Soft spices & pepper - Volume & density - To keep between 10 to 15 years



DOMAINE LES CARMELS

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