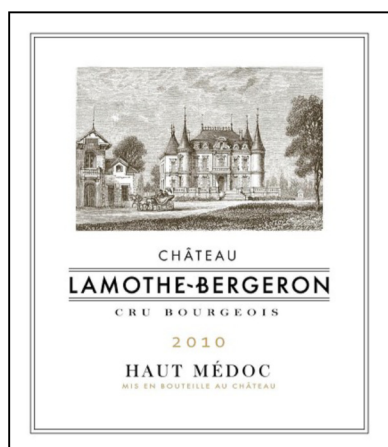


# CHATEAU LAMOTHE-BERGERON

## HAUT-MEDOC CRU BOURGEOIS 2015



Château Lamothe Bergeron is located near the prestigious Saint-Julien appellation, in Cussac en Médoc village; in the area « LA MOTHE » which means a nice plateau. The vineyard, oriented south, have been developed by M. Bergeron since 1706 and at the beginning of XIX century.

Nestling between the terroirs of Margaux and Saint-Julien, Lamothe-Bergeron forms part of the closed circle of châteaux “with a river view”, in other words those occupying the best gravels left by the Gironde estuary. This magical soil warms the grapes, provides perfect drainage and produces grapes with finesse. Planted 50% with Merlot grapes, it gives remarkable roundness of a worthy representative of Haut-Médoc great wines.

The estate had been classified Cru Bourgeois Supérieur in 2003 and is now under Laurent Mery management. Famous and recognized oenologist Hubert de Bouard is the consultant.

Owner: SCEA Lamothe Bergeron

Area: 60 ha Age of vines :(avg.) 25 years

Vineyard: Merlot 50%, Cabernet-sauvignon 45%, Cabernet Franc 5%

Terroir :Gravel

Wine making: Manual harvest. Vinification in temperature control stainless steel vats.

Ageing: In barrels during 12 to 16 months (25% new barrels).

2015: Even flowering, a very dry, hot early summer, a month of August with an oceanic climate and a month of September combining rain and sun produced a fine vintage and generous harvest. As is often the case, the blend of Lamothe-Bergeron is balanced between Merlot and Cabernet Sauvignon. The texture is rich, charming and silky, without overdoing the concentration. Sugary blackcurrant notes announce a most promising vintage of great ripeness.

*“This concentrated wine, with its combination of juicy black-currant fruit and rich tannins, is set to age well. Weighty and concentrated while also crisp and fruity, it displays excellent balance with its dusty tannins never hiding the fruitiness. Drink from 2023.”*

90 pts Wine Enthusiast



*“The more you know about wine, the more you’ll want to know about us.”*

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