

## Le Pin 2015

After a series of vintages where nature has challenged us, the 2015 growing season was kind to Bordeaux wine growers and especially those in Pomerol. Everything fell into place in 2015 and the weather was fine and dry during the most important stages of the vine's development.

A cool and sufficiently wet winter was followed by a magnificent Spring which resulted in a quick and homogeneous bud burst. Flowering was also successful, helped by the fine weather at the end of May and the beginning of June.

The amazing summer weather was marked by a risk of drought during the hot July weather; the thick skins and the small berry size that we saw during harvest were a reminder of this stage of growth. However, by the end of August, a few scattered rain showers had given the vines a welcome drink and enabled them to reach the final stage of maturation with good balance and freshness. One important element of the weather was the difference between day and nighttime temperatures at the end of the summer that accounts for the freshness that we find in the wine.

We started picking Le Pin on the 17<sup>th</sup> of September for the young vines and then waited until the 25<sup>th</sup> of September to harvest the rest of the vineyard. The wine is vinified in small stainless vats and then aged in oak (100% new) for 14 months. The Merlots were vibrant, rich, juicy and bright and from the start gave off lovely dark purple colours and aromas of fresh violets and plums. The 2015 Le Pin took a while to finish its fermentation and was not transferred to barrel until the spring of 2016. For this reason, it was not shown "en primeur" in April since it was too young to judge the wine. Four months later, upon its en primeur release, the wine is fresh and forward in the nose with good aromatic persistence, berry flavours, a silky, pure structure and an elegant, long finish.

### Vital Statistics :

<b>Grape variety:</b>	<b>100% Merlot</b>
<b>Yields:</b>	<b>33 hl/ha</b>
<b>Alcohol:</b>	<b>14.4% vol.</b>
<b>IPT:</b>	<b>68</b>
<b>Ph:</b>	<b>3.76</b>



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