



RÉSERVE DE LA COMTESSE

2015

PAUILLAC... MADE IN PICHON COMTESSE!

Compared to several fresher decades, 2015 is a truly sunny vintage. At Pichon Comtesse, the vineyard was bathed in sunlight nourishing its grapes, bursting with juice and full of flavour. This vintage takes us back to the great classics of Pauillac, thanks to a wine that is lively, complex vibrant and... elegant; Pichon Comtesse, of course!

— NICOLAS GLUMINEAU

THE WINE

YIELD

39 HL/H

ALCOHOL

13,7% VOL.

PH

3.77

VINIFICATION

VINEYARD PLOTS VINIFICATION

VATTING BY **GRAVITY**

CONICAL STAINLESS STEEL VATS WITH
THERMOREGULATION

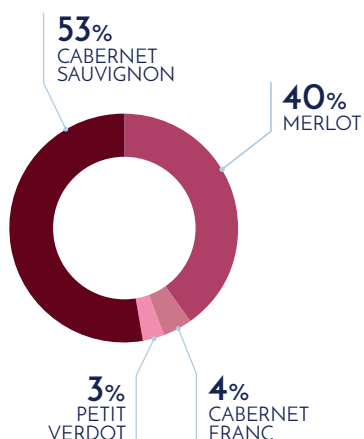
AGEING

OAK BARREL: **12 MONTHS**

40% NEW OAK,
MEDIUM HEAT

TRADITIONAL RACKING "À L'ESQUIVE",
EGG WHITE FINING

BLEND

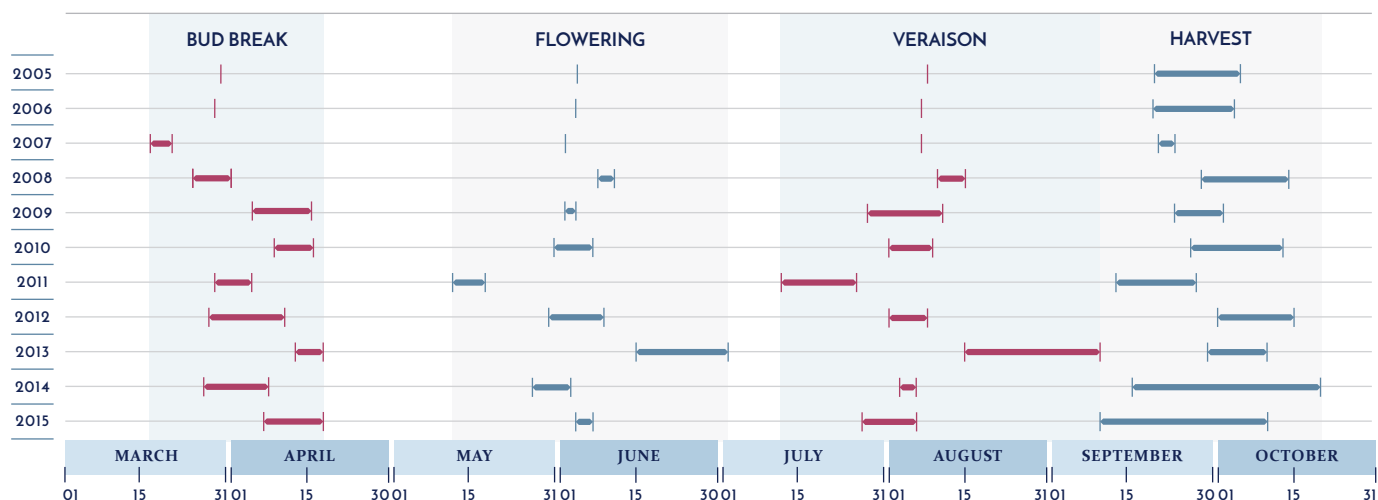


TASTING NOTES

A characteristic style of the appellation, powerful with ripe fruit, aromas of cigar box, cedar and blackcurrant which return on the palate with the addition of raspberry. Deliciously creamy, rich with ripe tannins, full and long finish.



THE VINTAGE



After a cold winter the **BUD BREAK** on the vine was fairly late. 7th of April for the Merlot and 12th of April for the Cabernet Sauvignon. From April to July, a dry and sunny period encouraged the steady development of the vine as well as a quick and uniform **FLOWERING** around the 4th of June. The **VERAISON** was quick, from the 27th of July to the 6th of August across all grape varieties. In August and September colder, wet weather replenished the parcels which suffered water shortage in the heat wave of July. The **HARVEST** began the 10th of September until the 8th of October; in spite of several showery periods, each parcel was harvested at its optimum ripeness.

THE VINEYARD

SURFACE AREA

90 HECTARES
IN PRODUCTION: 76 HECTARES

SOIL COMPOSITION



DENSITY OF PLANTATION

9.000 VINES / HECTARE

AVERAGE AGE OF THE VINEYARD

35 YEARS

VINEYARD MANAGEMENT

SUSTAINABLE VITICULTURE WITH
BIODYNAMIC PRACTICES
ON 3 HECTARES

THE CLIMATE

