

TECHNICAL SPECIFICATION OF THE VINTAGE CHÂTEAU MÉRIC 2015 « 1868 » *2015, a great vintage for Bordeaux and Méric*

REWARDS FOR THE 2015 VINTAGE:

VERY FRUITY AND FULL OF FINESSE, THE 2015 VINTAGE CAN ALSO BE CALLED A GREAT VINTAGE AT MÉRIC. THE CHATEAU MÉRIC « 1868 » IS A SELECTION FROM THE BEST OF THE CHATEAU MÉRIC 2015 VINTAGE. THE SELECTION (PRISE BOIS) IS MADE IN THE VAST (DURING THE FERMENTATION AND VATTING) THEN IT'S BROUGHT ON FOR 24 MONTHS IN 400 LITRE BARRELS (DEMI-MUID).

THE TEAM AT CHATEAU MÉRIC HAVE BEEN ABLE TO DEVELOP THIS SPLENDID VINTAGE, WHICH MIXES THE RED FRUIT FLAVOUR OF THE BLACK MERLOTS AND THE BEAUTIFUL STRUCTURE AND FRESHNESS OF THE PETIT VERDOT, THANKS TO WORK BASED ON THE THEORIES OF REASONED FARMING, THE SOILS GARONNE GRAVELS, A PRIVILEGED EXPOSITION AND THE AGING IN FRENCH OAK.

AN EXCELLENT VINTAGE SHOWING THE BEST OF MÉRIC:

THIS VINTAGE IS THE EXPRESSION OF A VERY PURE, WELL CONCENTRATED RIPE FRUIT. THE PETIT VERDOT GRAPES WERE ESPECIALLY GOOD THIS YEAR AND THEIR CRISP AND FRUITY TASTE STOOD OUT PARTICULARLY DURING THE BLENDING.

COLOUR:

A GLOSSY COLOUR WITH PURPLE HINTS.

NOSE:

VERY COMPLEX BOUQUET OF RED FRUITS MINGLED WITH A SPICY WOODY FLAVOUR.

PALATE:

AFTER A ROUNDED AND RICH ATTACK, THERE IS A LOVELY CONCENTRATION OF FRUIT ON THE PALATE WHICH ELEGANTLY COMBINES WITH THE SMOOTH TANNINS TO FINISH WITH A LOVELY HARMONIOUS AROMATIC LENGTH.

THIS VINTAGE HAS PRODUCED JUST OVER 105,000 BOTTLES



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THE NORTH MÉDOC CLIMATE THAT YEAR

The bud burst started at the beginning of April in good conditions. The season was promising: mild spring temperatures brought quick and regular flowering around the 6th June, and lovely grapes were forming: the first clues of a good yield ! At this stage, the 2015 vintage looks to be an exceptional year for the whole Bordeaux area.

The summer followed with very high temperatures, and a July heat wave. The lack of water very early in the season filled the grapes with tannins and thickened their skins, but also slightly upset the ripening process. The first ripe grapes appeared between 24th July and 10th August on each plot!

Rain in August helped to soothe the situation and the ripening and maturity advanced quickly. The end of the season was particularly wet which complicated things, but our methods of cultivation helped us through. The work on the growing vines and particularly the leaf thinning done at the beginning of July helped us keep the fruit producing area dry and well ventilated, less inclined to develop Botrytis. Growing grass between the vines limits the water absorbed by the vine; the thick skins resist and enable the grape to reach a good maturity.

THE GRAPE HARVEST AT CHÂTEAU MÉRIC

The grape harvest in 2015 stretched over a long period: from the picking of the Merlot plots, which ripened earlier, to the last plot of Petit Verdot, between 23rd September and 6th October. High temperatures and an east wind enabled each plot to enjoy the sunshine and reach a really good maturity.

The grapes were harvested mechanically, but sorted manually.

VINIFICATION AT CHÂTEAU MÉRIC

This traditional work is now done with modern oenological and technological material. The fermentations take place in thermo regulated stainless steel tanks, at quite high temperatures between 28/30°C to extract all the colour and flesh from the fruit. Further extractions were possible this year with these wonderfully mature grapes.

Maceration after the alcoholic fermentation, vatting for between 3 and 4 weeks. Malolactic fermentation in wooden casks.

MATURED ON WOOD

Matured for 24 months in French oak barrels.

GRAPE VARIETIES

Cabernet Sauvignon (52 %) • Merlot (34 %) • Petit Verdot (14 %).

SOIL

Top coat: Sandy gravelly for 15-30 cm.

Subsoil: ronne gravels.

GROWING METHOD

Sustainable vine cultivation.

PRUNING

Guyot double.

DEGREES:

12,5 % / vol.

YIELD

54 hl per hectare for 6600 plants per hectare.

AGING POTENTIAL

This wine can be savoured from today and should age well over the next 12 years.

CHOICE OF FOOD

Fine red meats, duck confit, strong flavoured cheeses.



ANECDOTE

Château Méric «1868» is named in reference as Cru Bourgeois since the second edition of the Ferret guide, in which he has appeared since 1868...

Les principaux propriétaires sont :

DANS LA SECTION DE J&J.

Cru bourgeois et 1^{er} cru.

	Tonnels.
Château Méric (comte de Lussac).....	50 à 70
Fargues (J. Gaudin, avocat).....	40 à 50
Laiton (Barthe).....	45 à 50
A Pey-de-Clerc (Michel Gaudin).....	45 à 50
Au bourg (Duboucq).....	40 à 50
Id. (J. Figeaux).....	30 à 35
Id. (Zich).....	45 à 50
Uroster (Fey).....	45 à 50
A Vauilh (Bosch).....	25 à 35
Id. (Pierre Gaudin).....	45 à 50

Cru payans.

	Tonnels.
Uroster (Bosch).....	10 à 15
Id. (Bosch).....	6 à 8
A Lussac (Mélon).....	6 à 8

L'ensemble petits propriétaires font chacun de 2 à 5 tonnes.



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Award for this vintage:

Ch Méric

2015 Médoc

21 Sep
2017

16.5

2018-
2025*49% Cabernet Sauvignon, 41% Merlot, 10% Petit Verdot.*

Strong toasted nose which has a touch of tar about it. Rich black fruit that provides lots of body, chalky tannic texture and good length. Combines great clarity of fruit with lovely bold oak influence. (RH)

RATED 16,5/20 BY JANCIS ROBINSON, THE OFFICIAL ADVISER OF QUEEN ELIZABETH II'S WINERY

WINEENTHUSIAST

Château Méric 2015 Haut-Médoc

88 POINTS



Chateau MERIC 2015
Médoc - **Cru Bourgeois**
AWARDS

vinOUS

90 Points

Neil MARTIN



90 Points

Johnathan CHOUKROUN

ANTHOCYANE
Auteur de Grands Vins

88 Points

Yohan CASTAING

WINEENTHUSIAST

Château Méric 2015 Haut-Médoc

88 POINTS

Jancis Robinson.com

16,5 Points

Gault & Millau

MAKE LIFE TASTY

15 Points