



CHÂTEAU GODEAU

SAINT-ÉMILION GRAND CRU

Vintage 2015

Surface: 3,5 ha

Density of plantation: 6,000 vines/ha

Average age of the vineyard: 45 years old

Soil: sloping limestone-based land with a sandy clay texture

Grape varieties: 90 % merlot, 10 % cabernet franc

Winemaking: alcoholic fermentation in small volume thermo-regulated tanks that are plunged manually, malolactic fermentation in barrels

Ageing: wine aged in barrels for 18 months, 1/3 of which is done in new French oak barrels

Dates of harvests: from 26th of September to 12th of October

Alcoholic degree: 15%

Weather conditions

Winter went on until the end of March, delaying bud-break; however warm weather in April accelerated vine shooting. After a rainy month of May, sunshine and dry conditions set in and brought about a fast, evenly-grouped together flowering, which is a characteristic sign of a great vintage. The *véraison procès* went as smoothly as the flowering, and the fine weather continued. By the first days of September we were dreaming of a great vintage. And it was! It was the kind of vintage that allowed you to choose exactly when you wanted to pick. It was also a vintage in which different styles and creativity could be expressed.

Tasting comments

The wine displays a deep colour, while the hot, sunny conditions of the vintage show through on the nose with notes of yellow and black fruits and touch of roots, irises and sweet spices.

The noble ageing of the wine comes through again on the palate with hints of vanilla and subtle toast. The power in mouth still comes very much to the fore at this stage bringing a sensation of warmth which needs to integrate further. This already very expressive wine still needs some time to find its harmonious balance.

Recognitions

91 James Suckling

91 Wine Spectator

93+ Vinous (Antonio Galloni)

16 Jean Marc Quarin

90 Yves Beck

90 Wine Chronicles

VIN2

