

CHÂTEAU *La Cour de By*

MILLESIME
2015



APPELLATION & CLASSIFICATION

Médoc A.O.C.

Member of the Union des Grands Crus de Bordeaux

STAFF

Manager & owners : Frédéric Le Clerc & Benjamin Richer de Forges

Oenologist : Éric Boissenot

TERROIR

Area Planted : 75 hectares

Soil : Graves over hardpan-subsoil

The Gironde estuary and the ocean nearby provide plenty of air flow, which concentrates the qualities of the grapes and ensures that the vines are constantly healthy.

BLEND

60% Cabernet-Sauvignon, 35% Merlot, 5% Petit-Verdot

Average Age of Vineyard : 40 years

CULTIVATING

Traditional and environment friendly methods are performed according to the rules of the art, the wines are never too heavily laden with fruit, nor allowed to produce high yields.

VINIFICATION/ MATURING

After maturing in wooden vats, and 12 months ageing in french oak barrels (25% in new oak) the fining is performed traditionally with egg-whites in barrels and vats.

PRODUCTION

Yield : 44 hectolitres/ha

Spacing : 8 000 plants/ha

Volume : 37 500 cases

TASTING NOTES

The very deep and intense red colour announces a beautiful maturity of the grape. The very pure and complex nose is dominated by notes of mature red fruits. In mouth, the round and ample attack is followed by a very rich and perfectly balanced tannic structure, which confers an excellent capacity for ageing 20 years and more.

90/100 Yves Beck (Suisse)

90/100 Izal Litwar (Dk)

16,5/20 Jancis Robinson (UK)

16/20 Revue des Vins de France (Fr)

16/20 Bernard Burtschy (Fr)

88/100 James Suckling (USA)

88/100 The Wine Cellar Insider (USA)

15/20 Bettane & Desseauve (Fr)

15/20 Terre de Vin (Fr)

1 Star Guide Hachette 2019 (Fr)

