

CHATEAU DE MILLERY

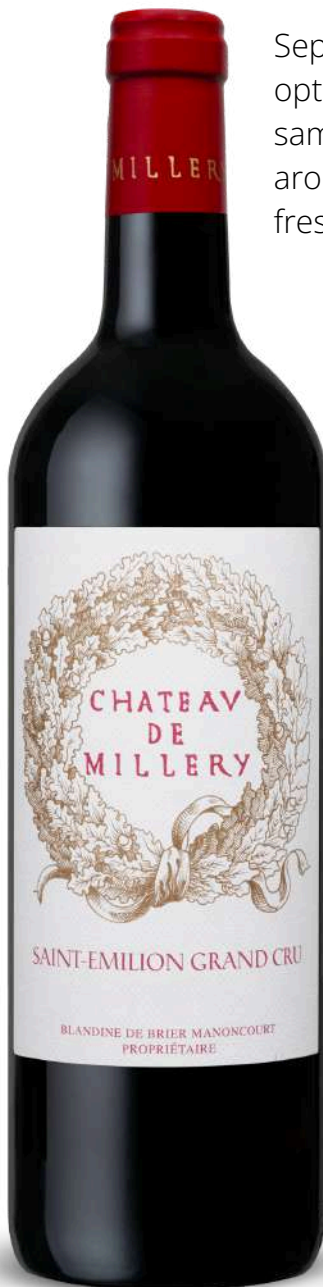


2015

Classic winter weather brought needed rain to top up the soil's water reserves, which played an important role during the first part of 2015. High temperatures in the first ten days of April quickly brought the vines to life. Subsequently, this rapid growth was further spurred by a short period of alternating rain and sunshine.

At the beginning of July, temperatures rose significantly for a period of three consecutive weeks. Sporadic rain in July allowed a perfectly homogeneous veraison between July 24th and August 8th.

September and October had wide diurnal temperature swings, optimising the grapes' phenolic ripeness. Our technical team began sampling berries from early September, following the balance and fruit aromatics. The odd rain shower was beneficial to the crop, restoring freshness to the grapes.



Blend

95 % Merlot
5 % Cabernet Franc

Ageing

12 months in 100 %
new oak barrels