

LA CHENADE, LALANDE DE POMEROL 2015

La Chenade is south-west of the Les Cruzelles vineyard where there is more gravel and less clay. It contains a touch more Cabernet Franc and a little less new oak. This is made with the same care as the L'Eglise Clinet, both owned by Denis Durantou.



Viticulture:

La Chenade is produced from the same vines each year, in the south west of the Cruzelles vineyard where there is more gravel and less clay. In 2014 the Merlot was picked between 24 and 29 September and the Cabernet Franc on 6 October.

Vine density is a relatively high 8,000 vines per hectare, chosen to provide the ideal balance between quality and quantity. The vines, grafted on to 3309C rootstock, are carefully trellised and oriented exactly north-south to optimise the exposure of the grape bunches, protecting them from excessive sunburn.

Grape variety:

80% Merlot and 20% Cabernet Franc

Production:

+12,750 bottles

Wine Advocate (91 - 93 points)

This Lalande-de-Pomerol moves towards red fruit on the nose, crushed strawberry and raspberry pastilles, candied and somehow...joyful. The palate is medium-bodied with supple tannin, very fine in the mouth with a keen line of acidity. This is a very cohesive La Chenade, elegant and composed with a touch of salinity towards the finish. This is a graceful La Chenade that should drink early, but clearly has the substance to offer 12-15 years of drinking pleasure.

Wine Spectator (91 points)

A fresh, ripe style, with a bright core of raspberry and plum coulis flavors lined with refined structure, backed by light rooibos tea and mineral threads on the finish. Stylish. Drink now through 2022.

Jancis Robinson (16/20 points)

Purplish crimson. Quite sweet and meaty. Gentle - obviously not top drawer but fun and easy. A bit tart and dry on the end. Needs food. Wait awhile? Fine sandy tannins in abundance. Sweet oak.