

CHÂTEAU LA BESSANE



Appellation : Margaux

City : Cantenac

Owner : S.A. Château Paloumey

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Surface : 2,4 ha

CEO : Martine Cazeneuve

Consultant Winemaker : Daniel Llose

Cellar Master : Pascal Lamarque

In 1993, Martine Cazeneuve took over a little jewel next to Cantenac in the famous appellation of Margaux. La Bessane vineyards have 45% of Petit Verdot which is exceptional within this appellation. Everything is done so that the Petit Verdot achieve maximum body, color and richness in Château La Bessane.

2012 VINTAGE

2012 Profile: A vintner's vintage

The 2012 winter was particularly cold and dry. Cool and dampness characterized the spring season and slowed the bloom evolution. The summer started late with a warm weather settling in August: consequently, the maturing was slow and heterogeneous. Because of the unpredictable weather, mildew was particularly virulent. The August heatwave fortunately helped to fight against the fungus. The warm and sunny weather of September favored the spectacular start of reds' maturation along with concentration of sugars and accumulation of phenolic compounds.

Differences of temperature between day and night and cool nights enhanced aromatic expression and synthesis of anthocyanins.

The 2012 harvest marks the return of a more traditional calendar. The beautiful late season enabled us to wait for grapes' perfect ripeness. Unfortunately, yields are low.

TECHNICAL DETAILS

Viticulture

- Grape Varieties : Petit Verdot 45% / Cabernet Sauvignon 20% / Merlot 35%
- Soil : Gravels, pebbles and sand
- Average age of vines: 25 years
- Planting density : 6 700 vines/ha
- Sustainable viticulture
- Bud pruning, desuckering, deleafing and green harvest when necessary

Winemaking

- Harvest: manual and by machine
- Double sorting: mechanical then manual on a vibrating table
- Vinification: plot by plot; fermentation in temperature controlled stainless steel tanks (40 to 180 hl). Post fermentation maceration between 20 and 26 days. 30% of malolactic fermentation done in new oak barrels
- Aging : 12 months in oak barrels; 30% new oak
- Follow-up of barrels' quality: blind testing every 4 months.
- Racking every 4 months

Bottling

- Egg-white fining
- No filtering before bottling

Harvest dates

Merlot: October 3rd / Cabernet Sauvignon: October 15th

Petit Verdot: October 10th

Yield: 40 hl/ha

Blend: Cabernet Sauvignon 20% / Merlot 59%

Petit Verdot 21%

Alcohol: 13% Vol

Production : 11 600 bottles

Guide Hachette des Vins 2016 *Septembre 2015* Fidèle à la tradition du cru, le petit verdot entre à hauteur de 21% dans ce 2012 d'un beau rouge limpide et intense, au bouquet non moins soutenu de cerise burlat et de pain grillé. Bien équilibrée, la bouche se révèle douce et soyeuse, portée par des tanins fins témoignant d'une bonne extraction et par une agréable fraîcheur.

Decanter *April 2013* **16/20pts (86/100pts)**
Quite serious depth of fruit, strong tannins, needs time.

James Suckling *Février 2015* **91/100**

