



Château HANNETOT

2015

GENERAL VINTAGE CONDITIONS

The mild weather at the beginning of the year favoured an even vegetative growth followed by a very homogenous flowering. The very dry month of July allowed for an early growing blockage, a telltale sign of a great year. The heat of August, accompanied by numerous moderate rainy episodes favoured the thickening of the skins and the concentration of the tannins. In these conditions, we were able to harvest in a timely manner that allowed each parcel to reach optimum ripeness. It is a definitive fact that the succession of favourable events permitted us to believe that Chateau Hannetot 2015 will be among the famous vintages that end in the number “5” that are so propitious of Grand Bordeaux.

TECHNICAL CHARACTERISTICS OF CHATEAU HANNETOT

Appellation	Pessac Léognan
Winemaker	Serge Charritte
Vineyard surface area	4 hectares (10 acres)
Soil makeup	Clay and limestone with deep gravel
Grape variety proportion	56% merlot 26 % cabernet sauvignon 18 % cabernet franc
Harvest	Manual in small crates allowing for a vineyard-side sorting
Barrel ageing	11 months in highly selected oak barrels

TASTING COMMENTS

91/100 - DECANTER – Jane ANSON

Beautifully structured lesser-known wine. Relaxed fresh redcurrant fruit and a floral touch and mouthwatering salinity on the finish. Subtle, easy, elegant, medium term drinking.

91-92/100 - James SUCKLING

A fine and tender red with blueberry and plum aromas and flavors. Hints of licorice. Silky tannins. A tiny production red from four hectares. A blend of mostly merlot with cabernet sauvignon and cabernet franc.

91/100 – Wine Enthusiast Magazine - Roger VOSS

This wine is packed with black currant flavors. The layers of tannins are well integrated with the bright acidity and spicy finish.

15/20 – VINUM - Rolf BICHSEL

Truly elegant and well made, a pleasantly fruity

14,5-15,5/20 – La Revue des Vins de France – Philippe MAURANGE

15/20 – Le Point Primeur 2015 – Jacques DUPONT