

# CHÂTEAU DAMASE

BORDEAUX SUPÉRIEUR AOP 2015

## OWNER

Richard et Arianne von  
Seidel

## SOILS

clayey  
and chalky

## GRAPE VARIETIES

80% merlot  
10% carmenère  
10% cabernet  
sauvignon

## VINE-CARE

sustainable  
agriculture methods

## SURFACE OF THE VINEYARD

14.5 hectares



## HISTORY

This 14.5 hectare estate situated on the hillsides overseeing the Isle, close to Fronsac and 5 kilometers away from Pomerol. Richard and Arianne von Seidel bought it in 2010.

## WEATHER CONDITIONS

2015 is an outstanding vintage in terms of both quality and quantity. In fact, all conditions necessary for a great red wine vintage on Bordeaux were perfectly aligned. The winter was relatively rigorous, bud break only began in mid-april. After a warm, dry and sunny May, flowering took place during the first days of June. July 2015 was hot and dry, water stress arrived at the right time and mid véraison (colour change) was observed early august. Dry and warm weather in August and September involved a full ripening of the various grape varieties. A fine weather during the harvest made it possible to pick at optimum ripeness. The red wines are delicious. They possess the charm and inimitable grace of great Bordeaux.

## BLENDING AND AGEING

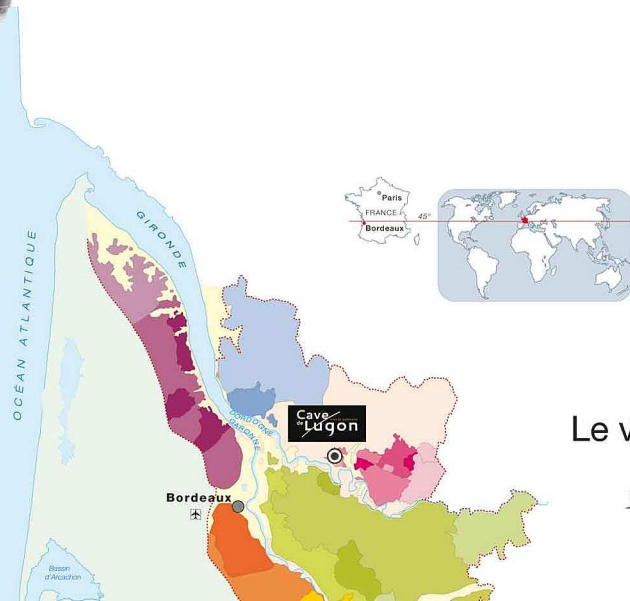
Following consultation with our oenologist, Eric BARDON, Chateau Damase was blended in function of plot origins to achieve a balanced wine. The wine was aged in stainless steel vats, we added French oak chips during 4 months.

## TASTING NOTES

Plenty of dark chocolate and berry character with hints of spice. Full body with a long, fresh and oaky finish.

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Le vignoble  
de  
BORDEAUX