

2015 CHATEAU LA PAPETERIE

MONTAGNE-SAINT-EMILION, FRANCE



THE WINE:

60% Merlot/40% Cabernet Franc from the Montagne-Saint-Emilion appellation. The vines average 40 years. The grapes are hand harvested and double sorted followed by maceration of 30 days. The aging is in French oak barriques of 225 liters for 22 months with a combination of new and 2-3 year-old barrels. The 2015 vintage for the Saint Emilion region was fantastic, boasting wines of concentration of fruit and beautiful balance. There were 400 cases produced in 2015.

THE ESTATE:

Chateau La Papeterie sits on the rich soils on Montagne-Saint-Emilion only 10km from the village of Saint Emilion. The Estager family has been the owners of this estate for four generations. With a total production of less than 5,000 bottles, this is a smaller estate allowing for more traditional winemaking methods. Winemaker Charles Estager employs natural winemaking techniques along with modern technology in the cellar.

TASTING NOTES:

Color: dark purple with ruby flashes

Aromas: blackberry and dried cherry with hints of graphite and mineral

Flavor & Texture: dried berry fruit with notes of smoke and earth lead to a round and dense palate

Food Pairing: rack of lamb with rosemary, olive oil, and garlic

-DRINK NOW THROUGH 2027-