

CHÂTEAU ROLAND LA GARDE "Tradition" 2015

Appellation Premières Côtes de Blaye

~ Background ~

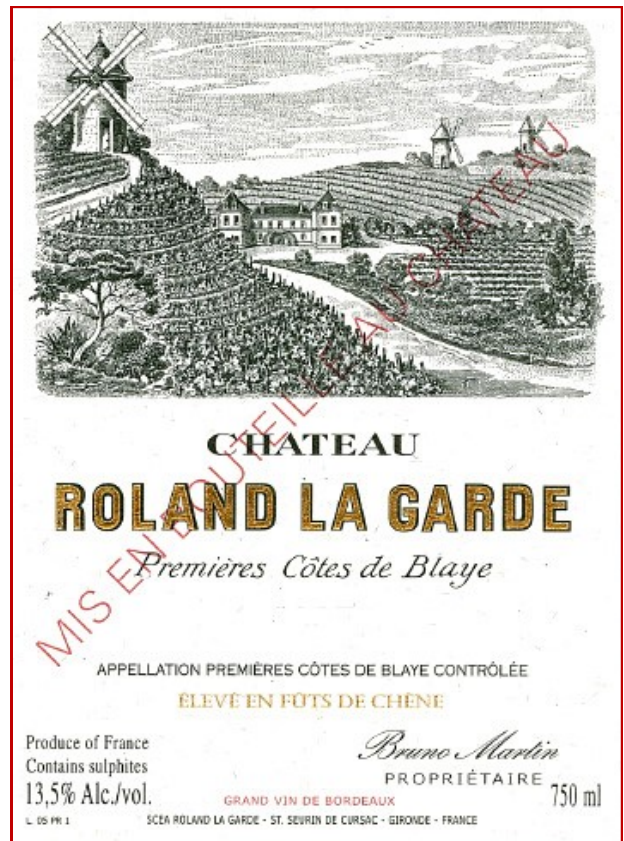
The property is located in Saint-Seurin de Cursac, a historic site rich in artifacts that date from the stone age. The name of the château comes from the famous knight of the middle ages, Roland de Roncevaux. Charlemagne is reputed to have stayed on the property.

Bruno Martin both owns the property and makes the wine. Since 1998, Mr. Martin has made significant investments in the property and implemented the continually implemented most cutting edge viticultural and winemaking methods to produce an outstanding wine that reflects the characteristics of this unique terroir.



~ Winemaking ~

- Vinification in thermo-regulated cement tanks.
- Aging in 100% new oak barrels, from premier coopers like Vernou and Radoux.
- 6,600 cases per year.



~ Viticulture ~

- 30 hectares, 10 hectares of which are dedicated to the production of their premier wine, Château Roland de Garde.
- Varietal composition of **67% Merlot** and **33% Cabernet Sauvignon**.
- Terroir of chalky and sandy clay soils.
- Planting density of 7,000 vines per hectare.
- Rigorous pruning, green harvest, deleafing and debudding.
- 100% manual harvest using small baskets.

~ Tasting Notes ~

Intense dark robe, that reveals enormous concentration. Alluring nose, of complex, intense fruitiness— reminiscent of a Pomerol. Notes of raspberries, blackcurrants, and hints of fresh crème, coffee grounds, and caramel. Impressive round, fleshy middle palate. Excellent tannic structure.

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90 points. I like the aromas of currants, green peppercorn, dried rose petals and sweet tobacco. Full-bodied, linear and tangy with nice acid/tannin balance. Fresh finish. Give it a year to soften. Drink in 2019.

