

Clos Marsalette 2015

Revue de presse
Press review

Vignobles Comtes von Neipperg

CLOS MARSALETTE
ROUGE

[PRIMEURS] Les coups de cœur du jour de « Terre de Vins »

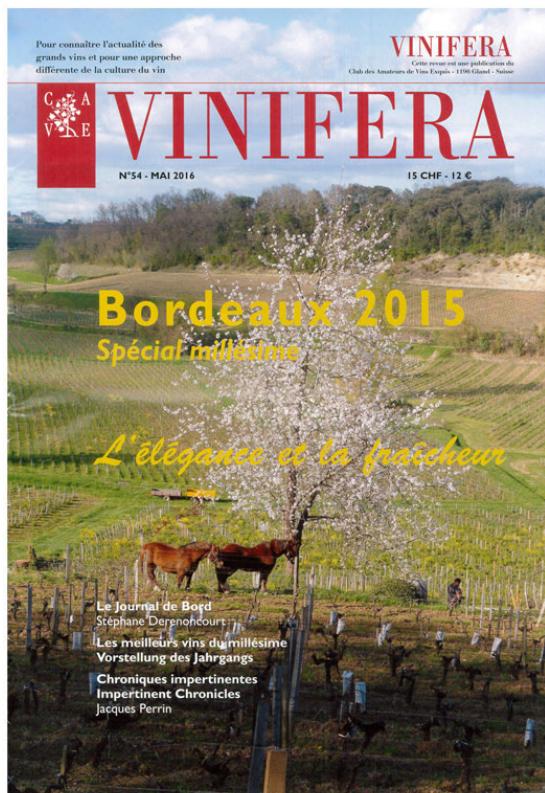
8 avril 2016

Laure Goy

Clos Marsalette (Pessac-Léognan)

Le Clos Marsalette, dans le giron des vignobles Neipperg s'est exprimé avec beaucoup de personnalité et de grâce. Composé à 60% de cabernet sauvignon, 35% de merlot et 5% de cabernet franc en 2015, les vignes se situent à Martillac, en Pessac-Léognan. Dense et noir, le vin affiche une puissance aromatique de fruit bien mûr et de nombreux tanins, mais déjà une belle finesse de structure, de la fraîcheur dans le verre. Epicé au nez, le bois ressortait légèrement dans cet échantillon, mais rappelons qu'à ce stade, le vin ne fait que commencer son élevage. A la fois dense, doux et gourmand, ce Clos Marsalette 2015 sera un très beau vin sur table dans ses jeunes années, et s'exprimera parfaitement, après avoir été oublié une décennie en cave. Un grand rouge !

PRIMEURS 2015 - COUP DE COEUR TERRE DE VINS



PESSAC-LEOGNAN rouge

Marsalette (Clos)

★★★

Très joli nez, fin, expressif, sur des notes fruitées particulièrement élégantes. Entrée en bouche très savoureuse. Tanin très fin, gourmand. Un vin au caractère irrésistible.

VINIFERA 54 • Mai 2016

VINIFERA MAI 2016

Wine Spectator

SMART BUYS
1,300 WINES: 90+ AT \$30 OR LESS



WINERIES FOR EXCELLENCE & VALUE
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Clos Marsalette Pessac-Léognan 2015
90-93 | \$NA | NA cases made

Tasted from barrel. This bright red is refined in feel, with damson plum and bitter cherry notes laced with a subtle sanguine edge, showing a light juniper shading to the finish.

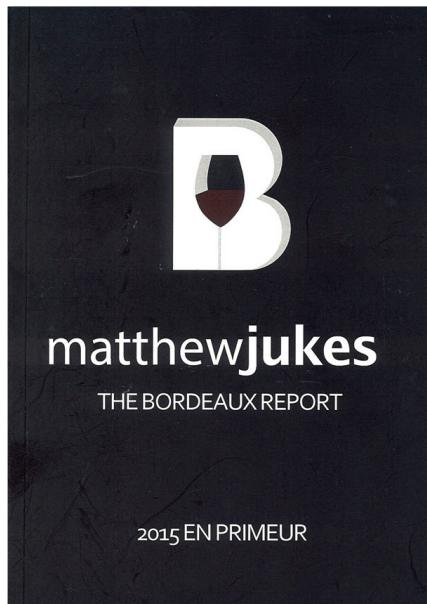
Bordeaux

Clos Marsalette

Stephan von Neipperg, owner of Château Canon-La Gaffelière and La Mondotte in St.-Emilion, purchased this estate in the early 1990s. Along with restructuring the vineyards, he added a new vat room and barrel cellar in 2002. The 30-acre vineyard is planted primarily to Merlot, Cabernet Sauvignon and Cabernet Franc, with a small amount of Sauvignon Blanc and Sémillon, all situated on gravel over varying amounts of clay and sand.

The winemaking is traditional, with fermentation for the red done in a mix of wood and cement vats before the wine is moved to barrel for malolactic. The red sees only 50 percent new oak during its 15 to 18 months of aging. The white is fermented in stainless steel, then moved to barrel (30 percent new) for six to nine months. The resulting wines are pure, elegant and minerally in style. —J.M.

WINE SPECTATOR JAN 31-FEB 28 2018

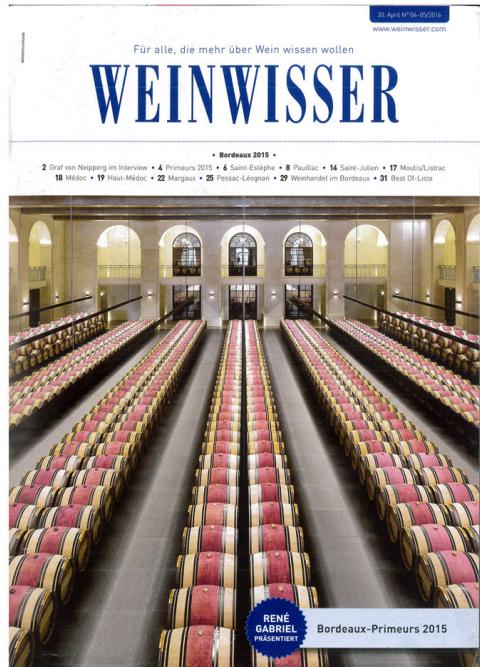


Clos Marsalette Rouge (from the Vignobles Comtes von Neipperg portfolio)

(50 Merlot, 48 Cabernet Sauvignon, 2 Cabernet Franc) | 40% new oak. | 40 hl/ha.

This is very perfumed and seductive on the nose with some lushness but also sufficient control not to let it lapse into oakiness or sweetness. There is some fine spice here with good, bright, rounded fruit and a long, slim, keen finish. The tannins are mouth-watering and there is no trace of dryness. This is a lovely wine. **17.5+**

MATTHEW JUKES - THE BORDEAUX REPORT-2015 EN PRIMEUR

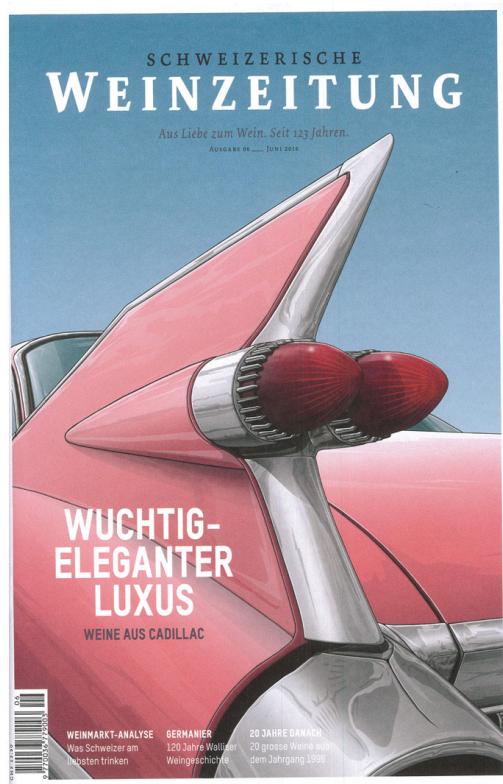


PESSAC-LÉOGNAN

2015 Clos Marsalette: Extrem dunkles Purpur mit lila und violetten Reflexen. Intensives Bouquet mit einem Touch Amanakirschen, dunkles Malz, aber auch Nuancen von einer gewissen Überreife im Ansatz. Im Gaumen Cassis und viel Lakritze, eine gewisse, noble Bitterkeit, die an einen kalten Schwarzen erinnert. Diese feine Bitterkeit muss er noch integrieren. Die Anlagen sind aber gut.

17/20 2023 – 2038

WEINWISSEr - 30 APRIL N°04-05 2016



PESSAC-LÉOGNAN (ROT)

2015 CLOS MARSALETTE

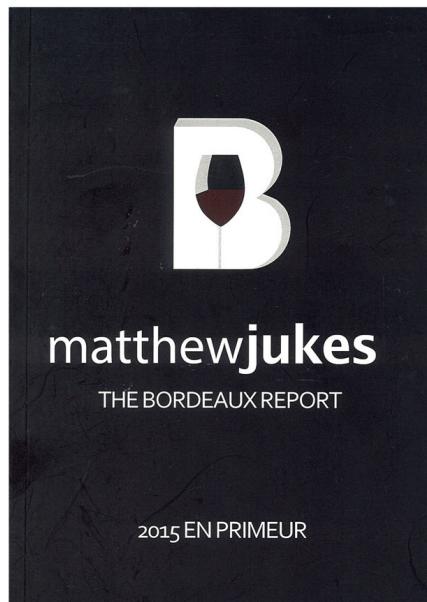
Pessac-Léognan
50 % Cabernet Sauvignon,
48 % Merlot,
2 % Cabernet franc
Ertrag 42 hl/ha
Samtenes, fein opulenten,
kräftiges Bouquet, schwarze

Beeren, Tabak, Kräuter,
schwarze Kirschen. Samtener,
fruchtiger, dichter
Gaumen, kräftige, süsse
Aromatik, cremige Struktur,
viel feines Tannin, langer,
üppiger Abgang.

17/20 2021-2038

WEINZEITUNG JUNI 2016

CLOS MARSALETTE
BLANC



Clos Marsalette Blanc (from the Vignobles Comtes von Neipperg portfolio)

(65 Sauvignon Blanc, 35 Semillon) | 30% new oak.

There is the merest hint of exoticism here which just flirts with your senses and offers a tempting glimpse of something that it is not prepared to share with you because as soon as you spot it, it gets sucked back into the citrus core and you dive into the glass for another look. Highly complex and thoroughly delicious this is a gorgeous wine with devastating acid and a great future. 18+

MATTHEW JUKES - THE BORDEAUX REPORT-2015 EN PRIMEUR

Wine Spectator

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JAN 21 - FEB 26, 2016
\$4.99 (S) \$3.99 (B)
65 pages

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UPDATED
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WineSpectator.com

Bordeaux

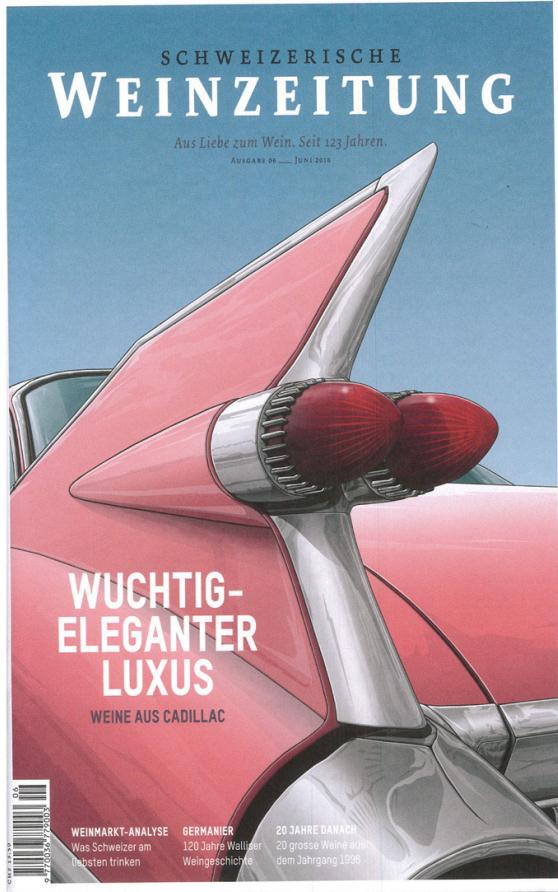
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Clos Marsalette Pessac-Léognan White 2015
90-93 | \$NA | NA cases made

Tasted from barrel. A textbook version, this white offers yellow apple and gooseberry notes mixed with thyme and verbena details. Ends with a pure, lively finish.



PESSAC-LÉOGNAN (WEISS)

2015 CLOS MARSALETTE

BLANC

Pessac-Léognan

65 % Sauvignon blanc,

35 % Sémillon

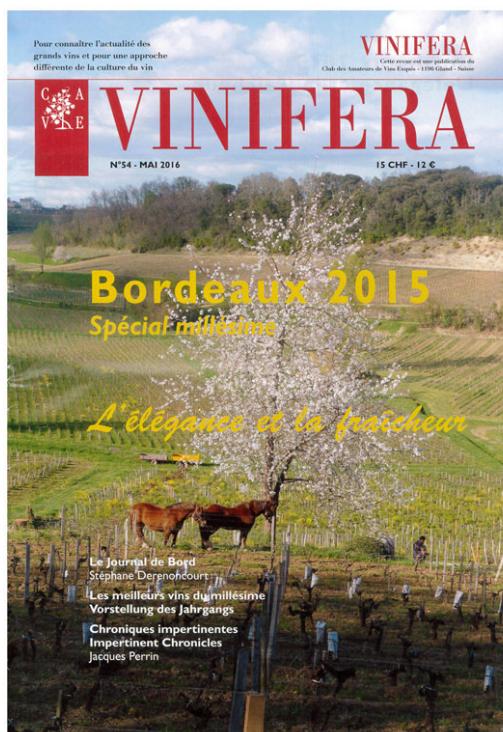
Ertrag 6 hl/ha

Samtenes, süßes, fruchtiges Bouquet, Grapefruit, fein Limetten, Vanille.

Ausgewogener, mittelkräftiger, feiner Gaumen, süsse Frucht, feine, frische Säure, gute Aromatik, duftiger Abgang.

17/20 2018-2026

WEINZEITUNG JUNI 2016



PESSAC-LEOGNAN blanc

Marsalette (Clos)

★★★

Nez fin, d'intensité moyenne. Profil fruité très pur. Bouche élégante, bien rythmée, sans rien de variétal. Finale persistante, sur le fruit.

VINIFERA 54 • Mai 2016

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