



Ballade de LA POINTE 2015

General Information

Ballade de La Pointe

Vintage : 2015

Production : 16 000 bottles

Merlot 89% - Cabernet Franc 11%

Alcohol content : 14°

Appellation : Pomerol. Area : Right Bank. Region : Bordeaux, France

Vineyard and soil type : 23 hectares on small gravel and pebble soils of the Isle river terrace, clayey-gravel and sandy soils over clay or gravel sub-soils.

Vinification and ageing: traditional Bordeaux methods.

Distribution : through wine merchants of the Place de Bordeaux.

Owner : SCE Château La Pointe.

General Manager : Eric Monneret.

Vine and Wine Consultant : Hubert de Boüard de Laforest.

Weather conditions

A really unusual weather pattern gave birth to a top-quality vintage :

The growing season began in difficult conditions at the beginning of May with a wet spring that brought considerable attacks of mildew. The consequences (very localised on just a few plots) were less serious than we had feared, and the situation was luckily soon under control. There was, however, no risk of Botrytis this year, guaranteeing the crop's good health right up to the harvest.

Following heavy flower shatter in recent years, the 2015 blossoming was quick and even, the weather conditions being excellent.

The summer was beautiful with extremely hot and dry months of

June and July, auguring well for the potential of the pip tannins. It was a little too dry in some areas, however, and the first signs of hydric stress were beginning to show. Fortunately, a welcome rainstorm at the end of July allowed a rehydration until the cooler, wetter month of August when the vines could find their balance.

September was very sunny during day-time and cool at night, a beneficial combination for a regular ripening of the grapes and the preservation of a good acidity level : ideal for the balance of the wine. Rainy spells of varying proportions punctuated the month of September over the Gironde area. A storm passed over the vineyard of Château La Pointe on 14th September but there was no damage. The dry summer meant the grapes had formed thick skins that could resist the rain, allowing the vine the time to wait and ripen gradually and perfectly.

The harvest began for the youngest vines on 24th September, followed by the plots for the second wine. From 1st October, the Merlots reserved for the first wine were picked and then the Cabernet Francs on 8th and 12th October. There was no rainfall to disturb the picking and each plot was harvested serenely at the optimum moment.

Tasting comment

The colour is a beautiful deep, brilliant crimson. The nose offers crushed strawberries and blueberries.

The palate is full and creamy, closing on a pleasant tobacco note. The finish is fresh and subtle.

This is, above all, a wine for pleasure, a refined and elegant vintage.

(March 2016, Primeurs tasting by Hubert de Boüard de Laforest)

When to taste ?

To drink or to keep?

The 2015 vintage is an exceptional one.

Ballade de La Pointe can be enjoyed very young but will develop in the bottle over 10 years or more.

To air, decant or just enjoy?

With a Ballade de La Pointe the recommended approach consists in never ritualizing the tasting. You simply choose a vintage, open the bottle, pour delicately and take your time to enjoy. Allow the wine to tell you its own story as it evolves in the glass over the evening...