

Château Charmail 2015

CSPC# 801687

750mlx12

13.5% alc./vol.

Grape Variety 37.5% Merlot, 35.5% Cab Sauv, 14.5% Cab Franc, 12.5% Petit Verdot

Appellation Haut Medoc

Classification Cru Bourgeois

Website <http://www.chateau-charmail.fr/en/charmail.html>

General Info Charmail has to be one of the best wine values in Bordeaux. A wonderfully made Haut-Médoc; fresh, full of life and flavour which in certain vintages, like 2000, 2005 and 2009, Charmail operates at the level of the classed growths – quite remarkable for a relatively inexpensive wine. In 2008 Bernard D'Halluin bought the property from Olivier Sèze.

What we know of today as Chateau Charmail dates back to the 1500's, when it was founded by the Trevey de Charmail family. Vines were not planted until the 17th century, about one years later, give or take. However, the modern era beings in 1982, when Olivier Seze purchased the Haut Medoc estate.

By the time Olivier Seze purchased Chateau Charmail, Olivier Seze was already well established in the Bordeaux wine community, due to his experience as an agricultural engineer.

Chateau Charmail and Olivier Seze are best known in the Bordeaux wine trade for being the first chateau to practice the now common and popular, technique of pre-fermentation, cold maceration, whereby the temperature of the fruit in the tanks is dropped to as low as 5 degrees Celsius and the berries are held in the vats for as long as two weeks. Olivier Seze sold Chateau Charmail to Bernard and Marie d'Halluin in 2008.

Vintage The Haut Medoc is a sprawling appellation with close to 4,200 hectares planted with vines. When you include the Medoc, you are over 10,000 hectares in size. Moulis and Listrac add to the total. That is an incredibly large area with more than 500 active producers making wine! As you can easily imagine, an area of that size is going to have an array of different terroirs. And to honest, much of that terroir is not great, so in difficult vintages, for example 2015, where the growers had to deal with drought and overflows from too much moisture, the level of quality can be variable.

Still, there are estates that made successful 2015 Haut Medoc wines and also chateaux producing solid 2015 Medoc wines as well. Depending on where your vineyard was located this vintage really made a difference here. The warm, dry, drought conditions during the summer caused a lot of stress to the vines. The late season rains were a lot to handle for vineyards that not able to offer the necessary amount of drainage.

Vineyards 34 hectares on a single plot on sloping terrain with a southerly aspect looking out to the Gironde estuary. Soils are clay gravel, sandy gravel and colluvium. 48% merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc, 2% Petit Verdot. Average vine age is 30 years. The vineyards are situated not that far from Chateau Sociando Mallet in the northern part of the Left Bank. The vineyards of Chateau Charmail are planted to a vine density that ranges between 6,666 to 8,700 vines per hectare. Newer plantings are done at the high level of vine densities. In 2010, 6 hectares of vines were replanted with Cabernet Sauvignon and Petit Verdot, which brought the average age of their vines down for a while. The vineyard, which is in one, single, large parcel of vines has a terroir of clay and gravelly soils. In fact, it is the large portion of clay in their soil, that makes their vineyard perfect for the Merlot vines. The Merlot helps impart a richness to the character of the wine. On average, the vines are close to 30 years of age.

Harvest Manual harvest



Vinification Grapes following harvest are immediately cooled and given a pre-fermentation cold maceration for 15 days, aimed at extracting softer tannins from the skins rather than the pips. Charmail pioneered this approach in Bordeaux, a technique which is also much used in Burgundy. Alcoholic fermentation takes place in temperature controlled, stainless steel tanks with a 21-day cuvaison. Malolactic fermentation takes place in vat. Charmail is aged for twelve months in French oak barrels, approximately one third of which are new. The wine is raked only twice a year and is bottled unfiltered and unfiltered.

Tasting Notes 2015 Charmail is medium to deep garnet-purple in color with an enticing nose of crushed black currants and black raspberries notes with touches of spice box and dried leaves. Medium-bodied, it offers a good amount of juicy black and red fruits with grippy tannins and appealing freshness.

Serve with The wine of Chateau Charmail is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau Charmail is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms and pasta as well as cheese.

Cellaring Drink 2021-2028

Scores/Awards **87 points** - Lisa Perrotti-Brown, Wine Advocate Interim Issue - February 2018

90 points - Neal Martin, Wine Advocate #233 - October 2017

90-92 points - Neal Martin, Wine Advocate #224 - April 2016

90 points - James Suckling, JamesSuckling.com - March 2018

90-91 points - James Suckling, JamesSuckling.com - March 2016

91 points - Roger Voss, Wine Enthusiast - April 2018

16.5 points - Jancis Robinson, JancisRobinson.com - April 2016

88-90 points - Jeff Leve, thewinecellarinsider.com - April 2016

85-87 points - Jeremy Williams, winewordsandvideotape.com - April 2016

88 points - Steven Spurrier, Decanter.com - November 2017

88 points - Jeannie Cho Lee MW, asianpalate.com - May 2016

90 points - Antonio Galloni, Vinous - February 2018

88-90 points - Antonio Galloni, Vinous - April 2016

92 points - Jeb Dunnuck MW - November 2017

15 points - Bettane & Desseauve (score only) - April 2016

Reviews *"Aged for 12 months in 25% new, 25% one-year-old and 50% two-year-old French oak barrels and a blend of 41% Cabernet Sauvignon, 35% Merlot, 13% Cabernet Franc and 11% Petit Verdot, the 2015 Charmail is medium to deep garnet-purple in color with an enticing nose of crushed black currants and black raspberries notes with touches of spice box and dried leaves. Medium-bodied, it offers a good amount of juicy black and red fruits with grippy tannins and appealing freshness."*

- LP-B, Wine Advocate

"Tasted at the Cru Bourgeois annual tasting, the 2015 Charmail has a pretty, pastille-like bouquet with pure red cherry and wild berry fruit, lively and charming. The palate is medium bodied with fine tannin, crisp on the entry with well-judged acidity and nicely integrated oak toward the sustained finish. I think this classically styled Haut-Médoc will age well. Tasted September 2017."

- NM, Wine Advocate

"The 2015 Charmail is a blend of 38% Cabernet Sauvignon, 35% Merlot, 14% Cabernet Franc and 13% Petit Verdot that was picked by hand, the first under Hubert de Boüard's consultation. It has a slightly candied bouquet with dark plum, raspberry coulis and floral scents. The palate is medium bodied with a fine, grainy texture, crisp tannin and lively black fruit with a tensile finish that bodes well for the future. Again, this is worth seeking out after bottling."

- NM, Wine Advocate

"Lots of dried fruit with berry and fig undertones. Full body, chewy tannins and a structured finish. A dense and rich wine. Needs time to soften. Try in 2020."

- JS, JamesSuckling.com

- Reviews** *"Delicious red with chocolate and blackberry character. Medium to full body, velvety tannins. Barrel Sample: 90-91 points."*
- JS, JamesSuckling.com
- "This ripe wine has dusty tannins, a good balance between fruit and tannin, and considerable potential. The dry core of tannins will soften while the black plum and berry fruits are already juicy and rich. This wine will age well; drink from 2024."*
- RV, Wine Enthusiast
- "Particularly dark crimson. Sweet and dense. Very ripe and attention-grabbing. A charmer indeed."*
- JR, JancisRobinson.com
- "Good Cabernet-Merlot blend showing both flesh and charm. A very attractive wine."*
- SS, Decanter.com
- "A blend of 38% Cabernet Sauvignon, 35% Merlot, 14% Cabernet Franc and 13% Petit Verdot, this medium bodied, crisp wine opens with cocoa, spice and fresh red fruits, bringing you to a peppery character in the finish."*
- JL, thewinecellarinsider.com
- "Fresh, vibrant and crisp, with a cassis, tobacco and spicy character, this is coming along quite well. "*
- JL, thewinecellarinsider.com
- "Deep colour; purple edge; nice, ripe fruit; some fig and prune; sweet ripe palate with some spice; concentration here but this property now doesn't quite register the same excitement it used to. Goodish. Drink 2020-2025. Tasted Cru Bourgeois event at d'Arcins 7/4/16. 85-87"*
- JW, winewordsandvideotape.com
- "Very pretty, vibrant Haut-Medoc that is light, elegant and refreshing. Perfect to drink young - this medium bodied red is filled with ripe red berry flavors."*
- JCL, asianpalate.com
- "A sleeper of the vintage, the 2015 Charmail has turned out beautifully. The interplay of intense dark fruit and savory notes yields an expressive Haut-Médoc of character and distinction. Best of all, the 2015 is a superb value. The blend is 38% Cabernet Sauvignon, 35% Merlot, 14% Cabernet Franc and 13% Petit Verdot."*
AG, Vinous
- "The 2015 Charmail is gorgeous. Deep and wonderfully nuanced, the Charmail shows that strong wines could indeed be made in the Haut-Médoc in 2015. Sweet tobacco, menthol and licorice add nuance to the dark stone fruit flavors in this attractive, mid-weight offering. The blend is 38% Cabernet Sauvignon, 35% Merlot, 14% Cabernet Franc and 13% Petit Verdot."*
- AG, Vinous
- "A Jeffrey Davies Selection and a blockbuster that should be snatched up is the 2015 Château Charmail, which comes from a 28.5-hectare vineyard planted in clay and gravel soils. Based on 41% Cabernet Sauvignon, 35% Merlot and the rest Cabernet Franc and Petit Verdot, this is one seriously good bottle of wine that's loaded with raspberry, cherry, and strawberry fruit as well as lots of spice and floral nuances. Incredibly elegant and perfectly balanced, with a seductive personality that keeps you coming back to the glass, buy a case for drinking over the coming decade. Tasted twice."*
- Jeb Dunnuck
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