

1995 Vintage

Weather conditions

A particularly mild winter beginning with November 1994. All average monthly temperatures were higher than usual. In June, July and August, a long period of seriously dry conditions was recorded.

Growing conditions

1995 began well with early budburst. Flowering was also early (the mid-flowering stage fell around 2nd June) and rapid, with the grapes in sound condition and growing well. Veraison took place almost at the same time in the Merlot and Cabernet Franc vines at around 2nd August whilst, in the Cabernet Sauvignon vines, it was later. To encourage air to circulate around the grape clusters and, hence, promote the health of the grapes, a number of secondary buds were removed in certain parcels of vines. We also carried out cluster thinning or 'green harvesting'.

Grape harvest

The grapes were brought in from 15th September for the earliest maturing Merlot grapes to the 25th September. Sun and rain took it in turns over this two-week period. The grapes were all perfectly ripe with very satisfactory potential alcohol. Acidity was a little low, the juice containing only a small amount of malic acid.

Vinification and maturing

We did not heat the vats prior to the alcoholic fermentation, as we wished to bring out aroma rather than tannin. Time in the vat was lengthy (1 month at 25°C / 77°F) and, as is our custom, malolactic fermentation took place in new barrels.

Maldoror 1995 remained in new barrels for 14 months.