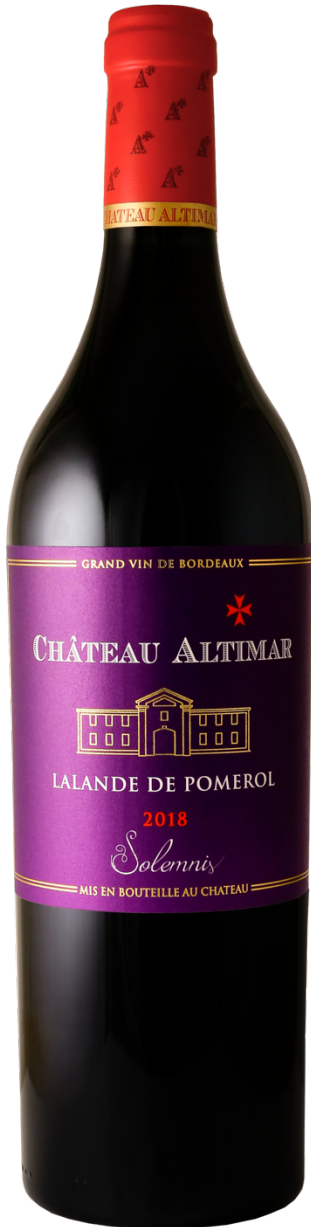




CHÂTEAU ALTIMAR

LALANDE DE POMEROL



Solemnis

(Since 2016)

OLD VINES SELECTION OF NÉAC VINEYARD

Area: **less than 0,5 ha**

Soils: **Clay-gravel**

Grape Varieties: **90% Merlot,**
10% Cabernet Franc,

Density: **6 000 vines / ha**

Yields: **40 à 45 hl / ha**

Age of the vineyard: **40 years old**

VITICULTURE : : **Organic** and HVE3 since 2018

Traditionnal pruning, manual budding

No herbicide, plowing under the vines

Organic treatments

Manual deleafing on one face

Hand harvest, sorted and vibrating table

VINIFICATION/AGEING :

Vinification in thermoregulated and stainless still tanks

Cold maceration for a maximal extraction of colours and flavours

Malolactic fermentation in oak barrel

Ageing in French oak barrel during 15 months

Unfiltered wine, no fining

Production : 2.400 bottles / 200 cases

AWARDS :

2016 : 92/100, Wine Enthusiast

2018 : 93/100, Wine Enthusiast



TASTING NOTES:

2016 (1ST VINTAGE) : At 90% Merlot, this is a sumptuous wine, still rich in tannins but packed with ageworthy black fruits. Wood aging is still just evident in the dry, spicy character along with the richness and crisp edge of the black-currant flavors. Drink the wine from 2023. (Wine Enthusiast)

WWW.CHATEAU-ALTIMAR.COM

SARL CHÂTEAU ALTIMAR – 6 CHATAIN - 33500 NEAC – FRANCE
PH: +33 (0) 6 88 34 77 96 - E-MAIL : CONTACT@CHATEAU-ALTIMAR.COM