

LALANDE DE POMEROL



SELECTION OF NEAC VINEYARD

Area: **3 ha**

Soils: **Pure Clays and Clayey-gravel**

Grape Varieties: **80% Merlot,**
10% Cabernet Sauvignon,
10% Cabernet Franc

Density: **6 000 vines / ha**

Yields: **45 à 50 hl / ha**

Age of the vineyard: **35 years old**

VITICULTURE :

Traditionnal pruning, manual budding

No herbicide, plowing under the vines

Organic treatments, using of conventional only if necessary

Manual deleafing on one face

Hand harvest, sorted and vibrating table

VINIFICATION/AGEING :

Vinification in thermoregulated and stainless still tanks

25 days of maceration-fermentation

Ageing in **Oak barrel** for one year

Unfiltered wine, no fining

Production : 20.000 bottles / 1.600 cases

AWARDS :

2012 : **Gold Medal**, Gilbert et Gaillard Guide

2014 : 2 étoiles Guide Hachette

2016 : 1 étoile Guide Hachette 2020

91/100 : Wine Enthusiast

2017 : **Gold Medal**, Concours Vignerons Indépendants 2020



TASTING NOTES:

2016 : Guide Hachette, 1 étoile : This 2016 is the archetype of a successful Lalande: black fruit and sweet spices are on the menu in a bright, juicy, harmonious mouth with powerful tannins but ideally riped.