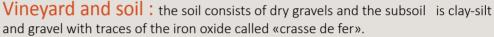


33500 LALANDE DE POMEROL

Tél. 05 57 51 40 41 - Fax. 05 57 25 04 21



Grape varieties:
70% merlot,
15% cabernet sauvignon,
15% cabernet franc.



Area: 5.8 hectares.

Vineyard management: the vineyard is cultivated using a mixture of traditional and modern methods with separate management of each parcel: ploughing, interrow grassing on the one hand, mechanical leaf thinning and green harvesting on the other.

Vinification: de-stemming of the harvest and crushing, then cold maceration for five days to maximise extraction of aromas. Alcoholic and malo-lactic fermentations are carried out in vats with temperature regulation. The length of vatting at high temperature and final hot maceration varies between 18 and 30 days, according to the vat, in order to maximise concentration and optimise balance.

The wine is aged in oak barrels.



Tasting notes: intense color with ruby red notes, powerful aromas of red fruit, cherry and blackberries and blackcurrants. Fleshy and supple in mouth, well-balanced.

