Château Les Ormes Sorbet

Médoc

Property of the Boivert family since 1764.

Located in Couqueques, the 16 ha of production are spread over limestone soils and clayey sands.

65% Cabernet Sauvignon/30% Merlot/5% Petit Verdot.

The vineyard is managed by plowing underfoot, grassing or scratching.

The harvest is done manually in crates for approximately 45hl/ha.

Vinification remains traditional in thermoregulated stainless steel vats with cold pre-fermentation maceration then pumping over.

Vertical pressing in small volumes selected in barrels.

Aged for 14/16 months in new French oak barrels (25%), 1 wine barrels (50%) then 2 wines and the rest in stainless steel vats.

A single bottling per vintage of approximately 55,000 bottles after fining and filtration if necessary.

