

Château Lanessan 2011

AOC : Haut- Médoc

GRAPE VARIETIES: 60 % Cabernet Sauvignon, 36 % Merlot, 4 % Petit Verdot

VINEYARD: 32 acres of vines on a soil of Garonne gravels

AVERAGE AGE OF THE VINES: 30 years

HARVEST PERIOD: September 14th to October 01st 2011

WINE MAKING PROCESS: Mechanical harvest with a sorting machine when the ripeness is optimal. Different fermentations in concrete vats covered with epoxy resin, with a control of temperatures. Wine making methods, pumping over, maceration time and releases are adapted to the vintage and to what nature gave us.

AGEING: 12 months in French oak barrels, 1/3 new barrels, 1/3 one year old barrels and 1/3 two year old barrels.

TASTING NOTES : Cabernet Sauvignon and Petit Verdot bring elegance and strength, Merlot floral aromas and freshness. The nose is marked by black fruit, soft spices and sandalwood overtones. In the palate, a lot of spicy freshness, beautiful silky tannic framework and long toasted final.

Smooth balance, subtle, rich...