

# Château Lanessan 2012

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**AOC :** Haut- Médoc

**GRAPE VARIETIES:** 51 % Cabernet Sauvignon, 40 % Merlot, 9 % Petit Verdot, planted on deep Garonne gravel

**HARVEST PERIOD:** October 3<sup>rd</sup> to October 22<sup>th</sup> 2012

## **VINTAGE SPECIFICITIES:**

- Cool and wet spring and early summer: late flowering over an extended period of time and disrupted by bad weather in June: poor harvest
- Very hot and sunny August which helped make up the delay in development
- Very good weather in September with good temperature variations which favoured aromatic expression
- Bad weather in Autumn requiring a quick harvest
- Vintage profile: delicate and fruity wine with floral notes. Structure present without being too dense. Crispy tannins and fresh and light on the palate.

**WINE MAKING PROCESS:** Machine picking at optimum ripeness. The best berries are selected at arrival by using an optical sorting machine, used for the first time for this 2012 harvest. Fermentations, macerations, extracting technics, are made in coated concrete tanks with temperature control and according to the vintage and the quality of the grapes.

**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:** Full and floral Merlots bring volume and finesse to powerful and complex Petit Verdots and crisp and very spicy Cabernet Sauvignons. Despite the difficult weather conditions during the harvest, we have managed to elaborate a beautiful and structured Château Lanessan with a good aging capacity, elegant and fresh, with floral aromas and black pepper nuances. A mineral and long after taste carries aromas of roasted coffee beans, candied black berries and exotic wood.

*Smooth balance, subtle, rich...*