

Château Lanessan 2013

AOC : Haut- Médoc

GRAPE VARIETIES: 58 % Cabernet Sauvignon, 33 % Merlot, 7 % Petit Verdot, 2 % Cabernet Franc, planted on deep Garonne gravels

HARVEST PERIOD: September 27th to October 15th 2013

VINTAGE SPECIFICITIES

- Exceptional springtime development let us momentarily think of a productive year
- Intense loss of future grapes during flowering and setting. Yields dropped down dramatically
- Very unstable weather conditions at the end of september, requiring close control and high responsiveness

WINE MAKING PROCESS: Machine picking at optimum ripeness. The best berries are selected by using an optical sorting machine, used for the first time for the 2012 harvest. Fermentations, macerations, extracting technics, are made in coated concrete tanks with temperature control system 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.

TASTE PROFILE: We produced very small quantity of this vintage, as a result of poor springtime fruit setting, but it finally met our expectations. This is specially so for the Cabernet Sauvignons and the Petit Verdot.

Lanessan 2013 offers an intense and expressive nose of very ripe blackberries and candied cherries, exotic woods, floral hints and pepper. The wine is full and generous with silky tannins. Persistent fresh and mineral finish, with soft spices and toasted flavours.

Smooth balance, subtle, rich...