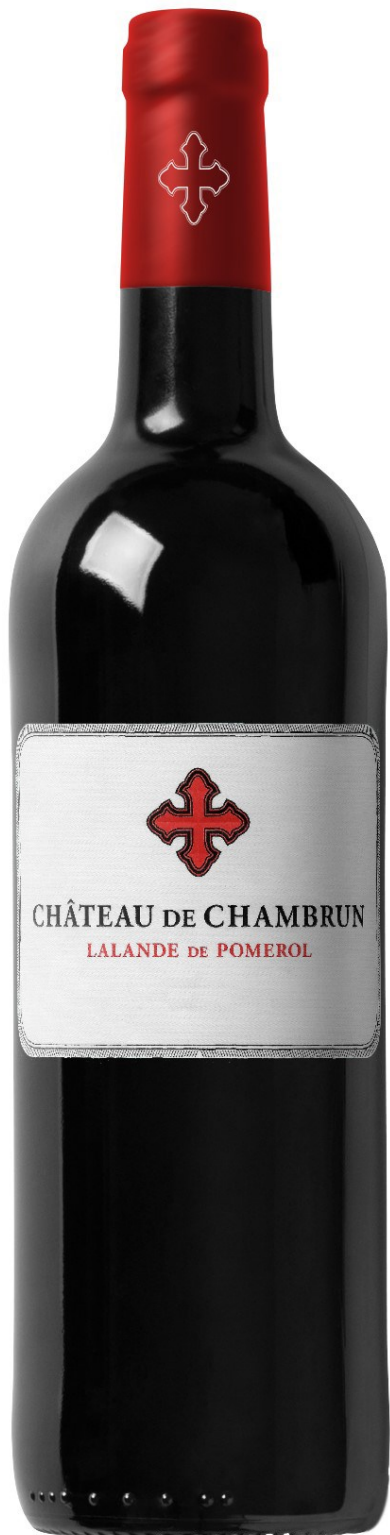




CHÂTEAU DE CHAMBRUN

LALANDE DE POMEROL

Vintage 2012



ANALYSIS

Alcohol degree: 13 %

Total Acidity: 3,05 g/l

Level of volatility: 0,58 g/l

Residual sugar: 1,5 g/l

This property belonged to **Jean-Philippe Janoueix until 2007**, then to **Silvio Denz until 2015**. It is now the spearhead of our vineyards and represents the **new generation of wine from our estates**. As of 2016, this wine will benefit from a **completely adapted viticultural direction**. We have preserved the original wine label with the Templars' Cross, the historic symbol of the Pomerol and Lalande-de-Pomerol appellations.

BLENDING

83% Merlot & 17% Cabernet Franc

TERROIR

Area: **8,90 hectares**

Soil: Sandy, gravelly with clayish subsoil

Planting density: 6500 vine stocks / ha

Average age of the vine: about 25 years old

WINEGROWING

4 ways of grass growing : earthing / unearthing

Integrated wine growing

Sustainable winegrowing process

WINEMAKING

Selection of old vine

Gravity flow cellar

Grape sorting table

Aged 16 months in french oak barrels - 50% of new oak & 50% of 1 year oak

TASTING NOTES

Deep and dark hue. Black fruits nose (blackcurrant & blackberries), slightly minty. Deep mouth Melted and silky tannins. Crunchy fruits. Great liveness.

Ageing potential : 8-10 years old

AWARDS

2 stars - Guide Hachette 2016

15/20 - Gault & Millau

90/100 - James Suckling

Propriété de Chambrun

Chemin du Roussillon - 33500 Néac

Tél: +33 (0)5 57 51 19 33 - Fax: +33 (0)5 57 51 56 24

Julien.noel@chambrun.fr - +33 (0)6 85 33 24 14

www.moncets-chambrun.com

