



CHÂTEAU DE CHAMBRUN

LALANDE DE POMEROL

Vintage 2006



Alcohol degree: 13,5%

Total Acidity: 3,70 g/l

Level of volatility: 0,57 g/l

Residual sugar: 1,4 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

Overtone of black fruits (cherry, blackcurrant) and liquorice, well balanced underlined with spices and empyreumatic aromas.

Balanced mouth. Good volume. Round and fleshy, some freshness. The end has cocoa and roasted hints.

Ageing potential : 5-8 years old

Propriété de Chambrun

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