



# CHÂTEAU DE CHAMBRUN

LALANDE DE POMEROL

Vintage 2013



## ANALYSIS

Alcohol degree: 12,5 %

Total Acidity: 3,60 g/l

Level of volatility: 0,49 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

## 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 vines

Gravity flow cellar

Grape sorting table

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

## TASTING NOTES

The wine has red-berry flavors and a light layer of tannins. It is an attractive wine to drink now, finishing with its crisp aftertaste

## AWARDS

2 stars Guide Hachette 2017

Bronze Medal Concours de Bordeaux 2016

Silver Medal Gilbert&Gaillard 2016

## Propriété de Chambrun

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