



CHÂTEAU DE CHAMBRUN

LALANDE DE POMEROL

Vintage 2014



ANALYSIS

Alcohol degree: **13,5 %**

Total Acidity: 3,60 g/l

Level of volatility: 0,53 g/l

Residual sugar: 0,1 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

Black fruits nose (blackcurrant). Buns and vanilla overtone.

Deep mouth. Silky tannins. Good freshness & well balanced for this vintage 2014.

AWARDS

91/100 - James Suckling

91/100 - Andreas Larson

90/100 - Antonio Galloni

17,5/20 - Vins & Terroirs Authentique

Gold Medal - Gilbert & Gaillard

Propriété de Chambrun

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