

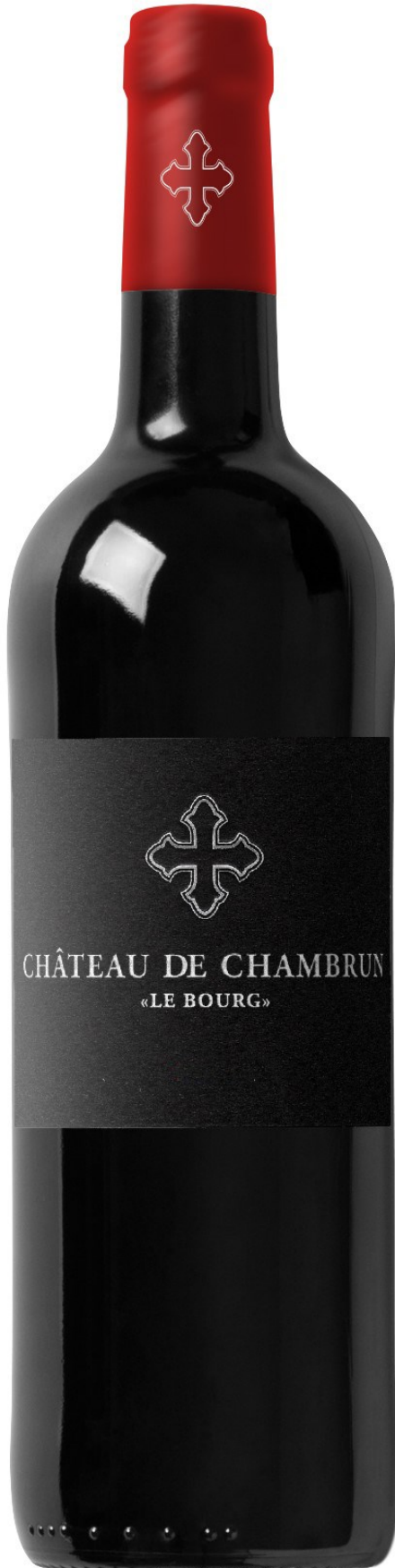


CHÂTEAU DE CHAMBRUN

LALANDE DE POMEROL

« Le Bourg »

Vintage 2018



*Located on the border of the Pomerol and Lalande-de-Pomerol appellations, “Le Bourg” draws its origin from the plot of the same name.*

*Situated on a small hill of blue clay and gravel, about 500 meters away from Chateau Pétrus, facing South, this plot of Merlot is certainly the **most qualitative of our 3 vineyards** .*

*For these grapes we employ the highest quality of vinification combining **new oak barrels and extended ageing**. The production of this exclusive cuvée is very limited as our volumes are very lows.*

#### **BLENDING**

**100% Merlot**

#### **TERROIR**

Area: **0,869 hectare**

Soil: Dark and deep clay with blue clayish subsoil. Heavy gravel on top.

Planting density: 6500 vines / hectare

Average age of the vines: about 52 years old

#### **WINEGROWING**

Organic wine growing process

Selected grass crop and green manurings : cereals and legums

Tillage in 4 ways : earthing—unearthing

#### **WINEMAKING**

Hand Harvest

Gravity flow cellar

Grape vibrating sorting table and system airblow

**Integrity of the winemaking process takes place in barrels with mix yeasting**

**Aged 24 months in 6 barrels - 100% new French oak « sessile » coming from the Tronçais forest in the middle of France.**

#### **TASTING NOTES**

Deep ruby color.

Intense nose with aromas of prune and raspberry.

On the palate, truffle, cocoa, toffee, caramelized aromas.

Structured, rich and silky mouth endowed with a beautiful concentration.

**Vignobles Moncets & Chambrun**

Chemin du Roussillon - 33500 Néac

Tél: +33 (0)5 57 51 19 33

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

