



CHÂTEAU BOIS DE LABORDE - CUVÉE PRESTIGE

LALANDE DE POMEROL



Produced from the oldest plots of the property, this cuvée/vintage is the fruit of a long-term job. Concentration, elegance and refinement are the key-words for this long keeping wine.



VINEYARD

Area: Bordeaux, Lalande de Pomerol, France

Surface : 4Ha

Soil : Brown, gravely-rocky

Blending : 90% merlot, 7 % cabernet sauvignon, 3% cabernet franc

Cultural process : Supervised growing, double pruning system, leaf thinning, green harvesting

VINIFICATION

Harvesting : Hand-picked

Fermentation : Truncated cone shape stainless vats, long vatting

Keeping : 12 to 18 months in French oak barrels, 60 to 80% new

TASTING

Robe : Intense rubis color

Nose : Notes of violet, ripe grapes developing towards spices such as pepper and dried vanilla bean

Mouth : Frank and fresh/bold attack followed by fully ripened grapes. Length well envelopped and slightly saline with a final toasted on silky and generous tannins.
A smooth wine of finesse and elegance

Cellar : 10 – 12 years



Vignobles
VEDELAGO

DEPUIS 1960