

# d=vin



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## AOC BORDEAUX



CÉPAGE  
GRAPE VARIETY

100% Merlot

2016

### VINIFICATION

Taille courte, guyot double, effeuillage et vendange verte. Vendange manuelle. Eraflage et foulage léger. Refroidissement dès la mise en cuve en vue d'une macération préfermentaire à froid (9°C à 12°C) pendant 3 jours. Saignée de 20%. Contrôle des températures (27°C à 30°C), remontage 2 fois/jour. Élevage en barriques de chêne français 100% neuves pendant 15 mois. Collé au blanc d'œuf et mis en bouteilles non filtré.

*Short height, 'guyot double', the leaves are taken off and the harvest takes place when not yet ripe. The grapes are harvested manually. They are taken of the stalks and pressed lightly. Cooling down starts as soon as the wine is put in the vat for a cold maceration before the fermentation process begins (9°C to 12°C) for 3 days. Temperature control between 27°C and 30°C and the wine is pumped over twice daily. The wine matures in French oak barrels 100% new during 15 months. The refining process is done with egg whites and the wine is bottled without being filtered. This wine is cultivated on the best parcels of Château Lauduc.*

75 cl

carton de 6

### DÉGUSTATION CHARACTERISTICS

Belle robe sombre et intense. Un nez fin, fruité, suave et épicé. Un vin aromatique sur des tannins gras et une finale soyeuse.

*Beautiful dark and intense color. Very elegant nose, fruity, velvety and spicy. An aromatic wine with smooth tannins and a silky finale.*

