

## La Rose Saint Vincent

## AOP Lalande de Pomerol THE TRADITION

This wine is very typical of the appellation. From a wine of character which proudly represents its terroir.



**Soil**: Clay, sand and gravel combination

Grape variety: 70% Merlot, 15% Cabernet Franc, 15% Cabernet Sauvignon

**Age of the vineyard :** 15-20 years old

**Area**: 4 hectares

**Density of plantation :** 500 feet/ Hectare

**Harvest**: hand picking and sorting tables

**Vinification**: 20 days of maceration in concrete vats, temperature control by

thermal regulation

**Ageing :** the new wine is aged in French oak barrels (2 and 3 wines) for 12

months

**Production:** bottling in May, June. Between 20000 and 25000 bottles

depending on the harvest

**Ageing potential :** ready to drink after 2 years in bottle, can be aged until 10

years

**Tasting:** *Notes of ripe fruit and a spicy, peppery persistence give it freshness. A discreet wooded, harmonious structure give to this wine finesse and fruity.* 

Vintage 2011



