

# "Cuvée n°1"

## AOP Lalande de Pomerol

### THE NOBLILITY

*From the oldest vines of serious and clay subsoil, this wine is produced only in certain vintages and in small quantities.*



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

**Grape varieties :** *90% Merlot and 10% Cabernet Sauvignon*

**Age of the vineyard :** *35 years*

**Density of plantation :** *5500 feet/hectares*

**Harvest :** *Hand picking and sorting tables*

**Vinification:** *25 days of maceration in concrete tanks, with temperature control by thermoregulation.*

**Ageing :** *this small production is aged in new French oak barrels (100%) for 12 to 14 months*

**Production:** *Bottled in May, June. Depending on the quality of the harvest, only 1200 bottles*

**Ageing potential :** *10 - 20 years*

**Tasting:** *An intense color almost black, powerful aromas reminiscent of ripe fruit, vanilla and woody sustained. Very concentrated and bold attack, it is a wine that has both charm and a significant aging potential*

**Vintage 2010**

**Vintage 2011**

FAMILLE HENRI GARDE



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