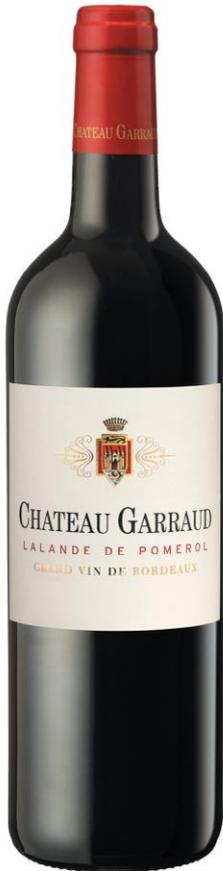




CHATEAU GARRAUD

LALANDE DE POMEROL - VINTAGE 2011



Created by the Count de Kermartin in the mid-19th century, Garraud's vineyards appear in the 1868 edition of Le Féret (Bordeaux wine directory). Léon Nony bought the vineyard in 1939 and started to renovate and expand it. After his death in 1959, his son, Michel, then his grandson, Jean-Marc, continued his work. In the 1990's, the vat room and cellars were completely renovated to incorporate new techniques and the latest thinking in terms of vinification and ageing, while preserving traditional know-how. In 1997 and 2007, the family extended the vineyards.

SOIL TYPE :

"First Wine" from a vineyard of around 36 hectares located on the geological prolongation of the Pomerol plateau, varied soils (clay, gravel, clay-silt).

AVERAGE AGE OF VINES : Around 27 years old

PLANTING DENSITY : Around 6,000 vines/ha

VINEYARD MANAGEMENT :

Double Guyot pruning, bud removal, sustainable soil enrichment, leaf thinning, green harvesting if necessary, ploughing, managed grass cover, harvesting when the grapes reach perfect maturity.

ENVIRONMENT :

Vine treatments only if necessary (with preference given to more environmentally-friendly products and application methods), effluent treatment, the use of local suppliers when possible, and selective waste management.

VINIFICATION :

Plot selection, sorting of the harvested grapes, full destemming, fermentation in stainless steel temperature-controlled vats, control of the maceration process and vinification temperatures.



BLEND : 94% Merlot, 1% Cabernet Franc, 5% Cabernet Sauvignon

AGEING : 25% in new oak barrels, 41% in 1 and 2 years old barrels, 34% in vats.

WEATHER CONDITIONS : An unusually early spring with record heat and drought: the warmest since the beginning of the 20th century, the driest in 50 years. July was slightly wetter than normal, August and September were warmer than normal.

PRESS RELEASES (extract) :

- . **GOLD Medal Concours Général Agricole** de Paris, France, February 2012.
- . **1 star Guide HACHETTE 2015** : «The wine exhibits a dark, attractive color, expressive ripe fruit aromas, a dense and generous mouthfeel (prune spirit) held together by ripe tannins and a gentle freshness. A full-bodied and well-balanced wine.» - France, September 2014.
- . **15/20 Decanter** : « Good depth of fruit. Well structured and fresh. » - GB, April 2012.

YIELD : 43 hl/ha

DATES OF HARVEST : From September 8 to September 29.

TASTING NOTES : Dark crimson hue with some slightly brick-coloured tints. A well-developed nose of dark fruit, spice and sandalwood. Intense on the palate with tight tannins. Decanting strengthens the aromatic persistence.
Best drinking time : 2017 - 2024



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The abuse of alcohol is dangerous for health. Consume with moderation.

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