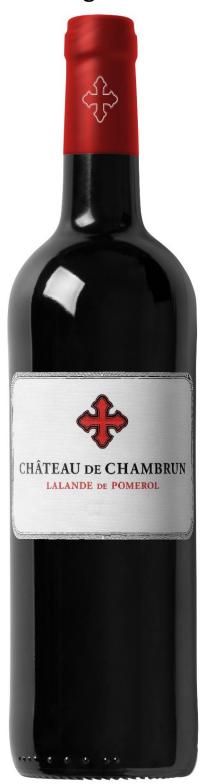


CHÂTEAU DE CHAMBRUN

LALANDE DE POMEROL

Vintage 2015



ANALYSIS

Alcohol degree: 14,5%

This property belonged to **Jean-Philippe Janoueix until 2007**, then to **Silvio Denz until 2015**. It is now the spearhead of our vineyards and represents the **new generation of wine from our estates**. As of 2015, this wine will benefit from a **completely adapted viticultural direction**.

We have preserved the original wine label with the Templars' Cross, the historic symbol of the Pomerol and Lalande-de-Pomerol appellations.

BLENDING

72% Merlot, 20% Cabernet Franc & 8% Cabernet Sauvignon

TERROIR

Area: **8,84 hectares**

Soil: Gravel topsoil with pure clay subsoil Planting density: 6500 vine stocks / ha Average age of the vine: about 35 years old

WINEGROWING

Under conversion to organic

Plot per plot process for the 10 plots.

4 ways of grass growing : earthing / unearthing

Drones used for balancing soils with **selected grasses**.

Hand harvest

WINEMAKING

Gravity flow cellar with plot per plot vinification in a selection of 10 new concret tanks from Italy.

2 Grape sorting tables: AIRBLOW (blowing) + DREAM (bath)

Aged **18 months** in 10 different qualities of French oak barrels :

1 quality per plot. 65% new oak & 35% 1 year old oak

TASTING NOTES

Black fruits nose (blackcurrant, blackberries & cherry). Toasted bread overtone. Tanins are silky and velvety. Good freshness & well balanced for this vintage 2015.

AWARDS

92/100—Decanter
91/100 - James Suckling
91/100 - Marcus del Monego
17/20 - René Gabriel
91/100 - Wine Enthusiast

Guide Hachette 2019

89-92/100 - The Wine Advocate

91/100 - Panos Kakviatos

90/100 - The Wine Cellar Insider

90/100 - Jeb Dunnuck 90/100 - Wine Spectator

16,5/20 - Jancis Robinson

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