



CHÂTEAU DE CHAMBRUN

LALANDE DE POMEROL

Vintage 2018



Alcohol : 14.50% vol.

Total acidity : 3.26

« 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.* »

BLENDING

78% Merlot, 22% Cabernet Franc

TERROIR

Area : 8.84 hectares

Soil: Sandy, gravelly with clayish subsoil

Planting density : 6 500 vines / ha

Average age of the vine: about 52 years old

WINEGROWING

4 ways of grass growing : earthing / unearthing

Sustainable winegrowing process in conversion to Organic vineyard

Selected grass cover combined with our « four ways » ploughing method.

WINEMAKING

Manual harvest and grape reception with gravity flow cellar

Grape sorting table and sizer system: AIRFLOW + DREAM

Thermally regulated concrete vats for 10 qualitative plots

Cold maceration and introduction of 3 yeast varieties.

No use of sulfites during the fermentation process

Aged 18 months in french oak barrels, 3/4 new & 1/4 1 yo

Integral vinification in barrel for 25% of the production

AWARDS

James Suckling - 92/100

Wine Enthusiast - 92/100

Jeb Dunnuck - 91/100

Neal Martin Vinous - 90/100

Vignobles Moncets & Chambrun

Chemin du Roussillon - 33500 Néac

Tél: +33 (0)5 57 51 19 33

Julien.noel@chambrun.fr - +33 (0)6 85 33 24 14

www.moncets-chambrun.com

