



CHÂTEAU DE CHAMBRUN

LALANDE DE POMEROL

« Le Bourg »
Vintage 2011



ANALYSIS

Degree of alcohol: 13,5%

Total Acidity: 3,35g/l

Level of volatility: 0,53g/l

Residual sugar: 0.8 g/l

Located on the border of the Pomerol and Lalande-de-Pomerol appellations, “**Le Bourg**” draws its origin from the plot of the same name. Situated on a small hill of clay and gravel, **500 meters away from Chateau Pètrus**, this plot is certainly the **most qualitative of the estate**. For these grapes we employ the highest quality of vinification combining **new oak barrels and extended ageing**. The production of this exclusive cuvée is very limited as our volumes are very low.

BLENDING

100% Merlot

TERROIR

Area: **0,869 hectares**

Soil: Sandy, gravelly with clayish subsoil

Planting density: 6500 vine stocks / ha

Average age of the vines: about 30 years old

WINEGROWING

4 ways of grass growing : earthing / unearthing

Integrated wine growing

Sustainable winegrowing process

WINEMAKING

Gravity flow cellar

Grape sorting table

Total winemaking process in barrels

Mix yeasting

Aged 24 months in barrels - 100% new oak

TASTING NOTES

Floral and fruity flavours , enhanced with a note of small red berries, confit plum and liquorice. Structured, rich and silky mouth endowed with a beautiful concentration. Ageing potential : 15-20 years old

Vignobles Moncets & Chambrun

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