



CHÂTEAU DE CHAMBRUN

LALANDE DE POMEROL

« Le Bourg »

Vintage 2012



ANALYSIS

Degree of alcohol: **13.5 %**

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 blue clay and gravel, about 500 meters away from Chateau Pètrus, facing South, this plot of Merlot is certainly the **most qualitative of our 3 vineyards** .*

*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 lows.*

BLENDING

100% Merlot

TERROIR

Area: **0,869 hectare**

Soil: Clay, gravel with blue clayish subsoil

Planting density: 6500 vines / hectare

Average age of the vines: about 35 years old

WINEGROWING

4 ways of grass growing : earthing / unearthing

Sustainable winegrowing process

WINEMAKING

Hand Harvest

Gravity flow cellar

Grape vibrating sorting table and system airblow

Integrity of the winemaking process takes place in barrels and mix yeasting

Aged 24 months in 2 barrels - 100% new French oak

TASTING NOTES

Deep dark color. Truffle, cocoa, coffee, caramelized aromas, enhanced with a intense note of small red berries.

Structured, rich and silky mouth endowed with a beautiful concentration.

Vignobles Moncets & Chambrun

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