

Ch Lalande Saint Julien

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Saint-Julien

CEPAGE: 60% Merlot, 40% Cabernet Sauvignon

WINEMAKING: After manual harvest and sorting, grapes undergo a cold soak for 48 hours to extract color and aromas, and are fermented at 25°C in traditional cement and stainless steel vats.

ALCOHOL BY VOLUME: 13.0%

AGING: 12 months in French oak barrels, 35% new.

ANNUAL PRODUCTION: 6000 cases

THE STORY

Château Lalande is located along the Gironde estuary in the village of Saint-Julien-Beychevelle, adjoining both Château Talbot (4th growth) and Château Lagrange (3rd growth), and facing Château Ducru-Beaucaillou (2nd growth). This is one of the rare, small, non-classified estates in the St. Julien appellation (which is dominated by classified growths) that has not yet been snatched up by one of its renowned neighbours.

THE ADJECTIVES

OVERALL: Bright ruby color.

AROMAS / FLAVORS: Elegant nose of crushed red and black berry fruit, spices and a hint of vanilla.

MOUThFEEL: Rich and round in the mouth with a touch of freshness.

THE SELLING POINTS

AWARDS: 92pts Wine Enthusiast, 91pts James Suckling

PAIRINGS: Enjoy with steaks, pork roasts, lamb chops, barbecue and cheese.

