



CHATEAU
GRAND ORMEAU

Lalande de Pomerol



2, route du Grand Ormeau - 33500 Lalande de Pomerol - France
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CHÂTEAU GRAND ORMEAU

2015 LALANDE-DE-POMEROL

TOTAL AREA 13.3 ha.

GEOLOGY Large surface gravel to medium gravel on clay and iron grime.

BLEND 74% Merlot, 13% Cabernet Franc and 13% Cabernet Sauvignon.

AGE OF THE VINES 45 years.

HARVEST DATES 21/09 to 19/10/2015.

WINE-GROWING ITINERARY Traditional tillage (row and inter-row), Guyot pruning, with regular in green (leaf stripping, green harvesting).

The harvest is done manually with double sorting (in the vineyard and in the cellar).

VINIFICATION The vinification is carried out in stainless steel vats and thermoregulated wooden tuns. The vatting time is 3 to 4 weeks depending on the vats. After malolactic fermentation, the wines were aged in French oak barrels for 12 at 14 months. The barrel park is renewed by thirds each year. Light filtration is performed before bottling.



**NEAL
MARTIN**

90-92/20

JAMES SUCKLING

91-92/100

bettane+desseave

15/20

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