



CHATEAU
GRAND ORMEAU

Lalande de Pomerol



2, route du Grand Ormeau - 33500 Lalande de Pomerol - France
contact@chateaugrandormeau.com



CHÂTEAU GRAND ORMEAU

2017 LALANDE-DE-POMEROL

TOTAL AREA 13.3 ha.

GEOLOGY Gravel on clayey-gravelly and clay subsoil.

BLEND 765 % Merlot, 15 % Cabernet Franc, 20 % Cabernet Sauvignon.

AGE OF THE VINES 48 years.

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

WINE-GROWING ITINERARY The vineyard is managed in a traditional way, with mechanical maintenance of the soil (removal of herbicides).

The main pruning type is the Guyot. During the year, manual thinning and stripping operations are carried out.

The harvest is manual with a double-sorting system (on the plot and before vatting);

VINIFICATION vinification is carried out in stainless steel or wooden vats, with thermoregulation. The vatting lasted between 3 and 4 weeks.

The wines are then aged in French oak barrels for 18 months (35% new barrels).



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