





LALANDE-DE-POMEROL

Mis en Bouteille au Château

CHÂTEAU
GRAND ORMEAU
2019 CUVÉE CHEVALIER
LALANDE-DE-POMEROL

GEOLOGY Surface gravel on a clay subsoil.

BLEND Merlot 80 %, Cabernet franc 10 % et Cabernet Sauvignon 10 %.

PLANTING DENSITY 6,600 vines/ha.

AGE OF THE VINES Less than 30 years old.

VITICULTURE Soil maintenance work mechanical. Simple Guyot pruning. Leaf stripping on one side, thinning at mid veraison.

MANUAL HARVEST, followed by rigorous sorting.

VINIFICATION In thermo-regulated stainless steel vats. 3 weeks vatting with a short maceration to preserve the fruit. The wines are aged at 80% in stainless steel vats and 20% in barrels of 1 or 2 wines.





Lalande de Pomerol

Château Grand Ormeau
or the magic of Lalande de Pomerol.

Just a few steps from the precious terroir of Pomerol, is the Château Grand Ormeau.

The elegance and power of Château Grand wines Ormeau is reminiscent of the very characteristics of these prestigious neighbours. Château Grand Ormeau has long been recognized for the quality of its wines, among the best in the Lalande de Pomerol appellation.

www.chateaugrandormeau.com