





CHÂTEAU GRAND ORMEAU 7019 LALANDE-DE-POMEROL

TOTAL AREA 13.3 ha.

AREA CONCERNED 6.3 ha.

GEOLOGY Graves on basement clayey-gravelly and clay.

BLEND 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon

AGE OF THE VINES 50 years.

HARVEST DATES from 17/11 to 2/10/2019.

VITICULTURE The vineyard is managed in a manner traditional and according to the principles of the culture reasoned, with mechanical maintenance of the ground (removal of herbicides).

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

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

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

The wines are then aged in oak barrels French for 16 months (35% new barrels).

Yves Beck 90-91/100

JAMES SUCKLING 91-92/100







Union Samber 90-92/100







90/100

92/100