

CHÂTEAU LANESSAN

HAUT-MÉDOC

2022



AOC : Haut- Médoc

BLEND : 70% of Cabernet Sauvignon, 25% of Merlot, 5% of Petit Verdot

SOIL : 42 hectares of vines planted in a bigger one-plot of 80 hectares Deep Garonne gravel soil and a gravely and clayey subsoil.

AVERAGE AGE OF VINES: 20 years

HARVEST PERIOD : From September 19th to October 7th 2022

WINEMAKING PROCESS :

- Machine harvest with grapes selection by optical screening.
- Fermentations and macerations in coated concrete tanks with temperature control system.
- Aged for 12 months in 225 liter French oak barrels.
- 1/3 new barrels, 1/3 one-year-old barrels and 1/3 two-year-old barrels.

PROFIL :

« This wine has got a deep colour with violet tints and offers an expressive nose already open. The stewed fruits of the merlot mixed with the aromatic freshness of the cabernet sauvignon are embellished by some notes of toasted woodiness. The richness of the aromas perceived at the nose is perfectly reflected on the palate through a rich and lively attack with a powerful tannic structure, well-balanced with a full and fleshy body. The finish is fresh with a very good length on black fruit aromas.

Thanks to its outstanding terroir, the Château Lanessan's vineyard resisted to the extreme weather conditions of the vintage 2022 which is a meaningful year for Bordeaux 's history. »

Eric Boissenot, Consultant Oenologist of Château Lanessan



Certified HEV3 since 2015 and ISO14001

Committed to the Bordeaux Wine Environnemental Management System