



CHÂTEAU DE LAUSSAC CUVÉE SACHA



VINEYARD:

- **Appellation:** AOC Castillon Côtes de Bordeaux
Surface area: 2 ha
- **Terroir:** Clay-limestone on slopes and plateaux
- **Grape varieties:** 60% Merlot
40% Cabernet Franc

- Pruning: Guyot double
- Average age of the vines: 45 years old
- Average planting density: 5 800 plants/hectare.
- Soil work: Traditional ploughing
Without chemical weedkillers

Environment:

No insecticides

No herbicides

Green manure with sowing of cereals, legumes and crucifers.

HVE 3 certification

Wine making:

Harvest: Manual with sorting table. **Vinification:** The grapes are received on three successive sorting tables and then transferred to the new 500L barrels with the help of a skip. A cold pre-fermentation maceration is carried out for 7 days. Extraction is carried out by punching down (no pumps are used at this stage)

Ageing: After post-fermentation maceration, the wine is run off with its lees into new 225L barrels. Malolactic fermentation is carried out in new barrels, and the wine is then aged. The maturation lasts between 16 and 18 months.

Consulting oenologist: Michel ROLLAND

FOOD AND WINE PAIRING

It goes very well with red meat in sauce or grilled, game, cheese or chocolate cake