



Technical Sheet

CHÂTEAU DE LAUSSAC



FOOD AND WINE PAIRING

It goes very well with red meat in sauce or grilled, game meat or matured cheeses

VINEYARD :

Appellation: AOC Castillon Côtes de Bordeaux

Surface area: 10 ha

Terroir: Clay and limestone on slopes

Grape varieties:

- 75% Merlot
- 25% Cabernet Franc

Pruning : double Guyot

Average age of the vines: 40 years-old

Average density: 5 500 vines /hectare.

Vineyard management: Traditional plowing

ENVIRONMENT:

No insecticides - No herbicides

Natural fertilizer with cereals, legumes planted

HVE 3 certification : High Environmental Value

VINIFICATION:

Harvest: Manual with a sorting machine

Vinification: by gravity, extraction with pumping over. malolactic fermentation in the cement vats.

Ageing: The wine is aged in 225L barrels for 12 to 16 months.

Consulting oenologist: Michel Rolland

WWW.VIGNOBLESROBIN.COM

Alexandra et Nicolas ROBIN
Tel : +33 (0) 5 57 40 13 76 Fax : +33 (0) 5 57 40 43 54
E- mail : contact@vignoblesrobin.com