



*Château Lalaudéy*  
Moulis en Médoc

## CHATEAU LALAUDEY 2005 AOC MOULIS



### **VINEYARD**

Terroir : Croup Bouqueyran, serious Pyrenean Tertiary origin.

Area: 8.7 ha in production

Average age of vines: 25 years

Grape varieties: Merlot 45% - 55% Cabernet Sauvignon

Density: 6600 plants / ha - 10 000 plants / ha

Yield: 40 hl / ha

Annual production: 60,000 bottles

### **AGEING**

100% French oak barrels of high forest

8 different coopers

50% and 50% new oak wine

14 months to 18 months of aging

Light filtration to bottling

### **VINIFICATION**

Hand picked, late at optimum ripeness.

Sorting in the vineyard, sorting after de-stemming, no crushing, maceration, pumping and power cuts.

Long fermentation.

### **TASTING (Guide Hachette des Vins 2009)**

Combining black currant, blackberry and vanilla, this 2005 offers a bouquet with accents almost exotic. Fairly round attack, the flesh develops a powerful palate that extends in a firm finish but expressive.

### **AWARDS :**

- **Gold Medal** au Concours Général Agricole de Paris 2007
- **Silver Medal** au Concours Mondial de Bruxelles 2008
- **Silver Medal** au Concours de Bordeaux – Vins d'Aquitaine 2008
- **Noted 85/100 « Very good wine »** par Wine Spectator (Mars 2008)
- **1★** au Guide Hachette des Vins 2009