



*Château Lalaudéy*  
Moulis en Médoc

## CHATEAU LALAUDEY 2006 – AOC MOULIS



### **VINEYARD**

Terroir : Bouqueyran Hill, tertiary gravels (Pyrenean gravel).  
Surface : 13,86 ha in production  
Average age of vines : 25 years old  
Grape varieties : 45 % Merlot - 55 % Cabernet Sauvignon  
Density : 6 600 to 10 000 vines per hectare  
Production : 35 hl per hectare  
Annual production : 60 000 bottles

### **AGEING**

100 % high quality French oak barrels  
8 different coopers  
50 % in new barrels and 50 % in one wine barrels  
14 to 18 months of ageing  
Light filtration before bottling

### **VINIFICATION**

Manual harvest at the best of maturity. Selection in the vineyard and after destalking.  
No crushing, maceration prior to fermentation, mixing and racking.  
Long fermentation of skins.

### **TASTING (Guide Hachette des Vins 2010)**

Approach to coaxing aromas of violets, small woodland and shade of his palace greedy classicism of good quality. Well built.

### **AWARDS**

- **Gold Medal** au Concours Général Agricole de Paris 2008
- **4★ « Highly Recommended »** : noté 17/20 par Decanter Magazine (Février 2009)
- **Noted 86/100 « Very good wine »** par Wine Spectator (Edition du 31 mars 2009)