



Château Lalaudey
Moulis en Médoc

CHATEAU LALAUDEY 2009 – AOC MOULIS (CRU BOURGEOIS CLASSEMENT 2011)



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 :

Young and intense purple, closed nose of dark berries, cassis and spicy oak notes. In the mouth it is young and firm with a beautiful fresh fruit and notes of toasted black. Slight woody notes in the finish, good length, still young though already affordable. Requires a little patience, excellent potential.

AWARDS

- **Noted 87 – 90 / 100** by Wine Spectator
- **Noted 15,5 / 20** by Decanter
- **Gold Medal** Concours de Bordeaux – Vins d'Aquitaine 2011
- **3* Decanter Magazine – February 2012**
- **Noted 90 / 100** by Wine Spectator – May 2012
- **Noted 2 *** by Guide Hachette 2013