



Château Lalaudey
Moulis en Médoc

CHATEAU LALAUDEY 2012 – AOC MOULIS (CRU BOURGEOIS – CLASSEMENT 2014)



VINEYARD

Terroir: Bouqueyran Hill, tertiary gravels (Pyrenean gravel).
Surface: 17 ha in production
Average age of vines: 25 years old
Grape varieties: 55 % Cabernet Sauvignon - 43 % Merlot – 2 % Cabernet Franc
Density: 6 600 to 10 000 vines per hectare
Production: 37,5 hl per hectare
Annual production: 70 000 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

This vintage, blended with the greatest care by Eric Boissenot the Grands Crus Enologist, is based on the Médoc highest gravel ridge.

The bouquet is delicate, woody and smoky notes of roasted almond are offset by black berry aromas such as blackberry and blackcurrant.

The attack is frank, the tanins are fine and elegant.

The finish is long, silky and subtle.

It can be enjoyed since 2015 until 2025...

AWARDS

- **Gold Medal** Concours des Grands Vins de France 2014
- **Silver Medal** Concours Mondial de Bruxelles 2014
- **88/100** Neal Martin Octobre 2014