



Château Lalaudéy
Moulis en Médoc

CHATEAU LALAUDEY 2014 – AOC MOULIS (CRU BOURGEOIS CLASSEMENT 2016)



VINEYARD

Terroir: Bouqueyran Hill, tertiary gravels (Pyrenean gravel).
Surface: 17 ha in production
Average age of vines: 25 years old
Grape varieties: 56.50 % Cabernet Sauvignon – 30% Merlot
– 10 % Cabernet Franc – 3.5 % Petit Verdot
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 NOTES

Concentrated with young ruby highlights. Woody vanilla nose, finish with notes of sloe, black currant and iris flower. Mouth of a beautiful sensuality through a tender and pure fruity palette, fresh and crisp, a nice long finish. Healthy and good.

Lovely cassis and vanilla nose, but this is quite tight and tannic, and you need to be a little bit patient for this to shine as brightly as it will. *James Suckling 02/2017*

AWARDS

- **87-89 points** the Top of 100 special Cru Bourgeois by Gilbert & Gaillard
- **89/100 points** from Gilbert et Gaillard 2016
- **Gold Medal** Concours International Gilbert et Gaillard 2016
- **Silver Medal** Concours des Grands Vins de France Mâcon 2016
- **Silver Medal** Citadelles de Blaye 2016
- **Bronze Medal** Challenge International du Vin 2016
- **89 points** from James Suckling in February 2017