



*Château Lalaudey*  
Moulis en Médoc

## CHATEAU LALAUDEY 2007 – 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 2011)

The words' Grand Vin de Bordeaux "has often (not always justified) on the label is not misused here. Ruby, deep and brilliant, brings a wonderful glow to the glass. Complex and elegant bouquet evokes ripe red fruits, vanilla and toasty. Equally end, meaty and delicious, perfectly balanced between fruity and woody melted fresh attack on the palace before revealing smooth silky tannins and stretch in a long, long finish. Totally disregarding the curse of the vintage, this wine deserves a stay in the cellar of 5 or 6 years or more.

### AWARDS

- **Bronze Medal** Concours de Bordeaux – Vins d'Aquitaine 2009
- **Silver Medal** Concours des Grands Vins de France 2010
- **Silver Medal** Concours Mondial de Bruxelles 2010
- « **Coup de Cœur** » 2\*\* Guide Hachette des Vins 2011