



Château Lalaudey
Moulis en Médoc

CHATEAU LALAUDEY 2008 – AOC MOULIS (CRU BOURGEOIS CLASSEMENT 2010)



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

Bright purple color and intense. Young nose of fresh fruit, woody and spicy notes. Good structure on the palate, balanced tannins, more on finesse and elegance with delicate fruit notes. Aerate before drinking.

AWARDS

- **Silver Medal** Concours Général Agricole de Paris 2010.
- **Gold Medal** Concours de Bordeaux – Vins d'Aquitaine 2010.
- **Bronze Medal** Concours des Grands Vins de France 2011 (Mâcon)
- **Bronze Medal** International Wine Challenge 2011 (London)