



Château Lalaudey
Moulis en Médoc

CHATEAU LALAUDEY 2010 – AOC MOULIS (CRU BOURGEOIS – CLASSEMENT 2012)



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

Dark red, very aromatic nose fine, fruity and vanilla. Entry into dense mouth, taste and fine tannins

AWARDS

- **Silver Medal** Concours Général Agricole - Paris 2012
- **Silver Medal** Concours Mondial – Bruxelles 2012
- **Noted 86 – 88** by Wine Advocate
- **Noted 89 /100** Figaro
- **Noted 88 /100** Grand Jury Européen
- **Noted 86 - 88 /100** by Neal Martin (Wine Journal)