



*Château Lalaudey*  
Moulis en Médoc

## CHATEAU LALAUDEY 2011 – AOC MOULIS (CRU BOURGEOIS – CLASSEMENT 2013)



### **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 by Jancis Robinson**

Fruit cake – rich, almost opulent fruit. Nice fragrance too. Very pliable, forgiving tannins. Ripe and fragrant. Generous.

### **AWARDS**

- **Silver Medal** Concours Général Agricole - Paris 2013
- **Silver Medal** Concours Mondial – Bruxelles 2013
- **Noted 16 by Jancis Robinson**
- **Noted 88/100 by Decanter** – March 2014