



Château Lalaudéy
Moulis en Médoc

CHATEAU LALAUDEY 2016 – AOC MOULIS (CRU BOURGEOIS CLASSEMENT 2018)



VINEYARD

Terroir: Bouqueyran Hill, tertiary gravels (Pyrenean gravel).
Surface: 17.50 ha in production
Average age of vines: 25 years old
Grape varieties: 59 % Cabernet Sauvignon – 34 % Merlot –
2 % Cabernet Franc – 5 % Petit Verdot
Density: 6 600 to 10 000 vines per hectare
Production: 40 hl per hectare
Annual production: 70 000 bottles

AGEING

100 % high quality French oak barrels
5 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.

AWARDS

- **Gold Medal** Challenge International du Vin Bourg in 2018
- **Gold Medal** Concours des Grands Vins de France Mâcon in 2018
- **Gold Medal** Concours de Bordeaux Vins d'Aquitaine in 2018
- **Silver Medal** Concours Mondial de Brussels in 2018
- **16.5/20 by Jancis Robinson:** Red fruit dominates the palate with a touch of aniseed and liquorice. Pleasingly complex and engaging on the palate, smoothly textured with red apple notes on the finish. Drink from 2018 to 2028.
- **88/100 by Neal Martin:** The 2016 Lalaudéy is showing a little underripeness on the nose that needs more cohesion. The palate is medium-bodied with sappy black fruit, hints of tobacco and spices with a harmonious finish that displays good concentration without becoming overbearing like some of its peers. Fine. Tasted at the Cru Bourgeois tasting in London in 2018. Drink from 2020 to 2032.