

# • CHÂTEAU • DU LORT

BORDEAUX SUPÉRIEUR



## CELLARING AND SERVING



17°C



4 - 6 years



1 hour

## TASTING NOTES



A lovely concentrated carmine hue.



Harmony reigns supreme, skilfully creating the perfect balance between the aromas of juicy dark berries with finely toasted notes and vanilla overtones.



Shows lovely length and develops, through a silky, dense tannic structure, an aromatic complexity whose elegance shows through with the force of the most well-bred wines.

## FOOD/WINE PAIRINGS

Fine charcuterie, plain roasted Bresse chicken, chump end of veal, joints of beef, world cuisine and mature cheeses.

## VINTAGE FOCUS: 2018

### Climate

2018, a great vintage is on the cards;

- The vintage was characterised by a cool, rainy winter. Between November and July, there was a long period of rain, punctuated by some thundery hailstorms, which led to a high threat of phytosanitary diseases in some places, particularly the development of mildew.
- The situation was then reversed with the arrival of a sunny summer bringing hot and even heatwave-type temperatures.
- This excellent weather continued as the harvest approached, with low rainfall, and this allowed us to pick the grapes without haste and à la carte. The temperature contrast between the hot days and cool nights was conducive to aromatic and phenolic concentration.
- This vintage is not only very high-quality, but also high-volume.

### Vineyard management

- The campaign to protect the vines from pests was intensive as there was a significant threat of disease.
- A rainy spring followed by a dry summer.
- A very hot and dry September enabled the grapes to attain outstanding maturity levels.

### Vinification and Blending

- Grapes picked at low temperature. The temperature was gradually increased to attain 28°C by the end of fermentation which is necessary for the extraction of the anthocyanins.
- Traditional vinification in French oak barrels (35% of the volume) and in stainless-steel vat (65% of the volume)
- 12 months' ageing in French oak vats and barrels, seeking to preserve the fruit, with less wood used than in previous vintages.

### HARVEST DATES

Merlot : 26/09 to 01/10  
Cabernet Sauvignon : 08/10  
Petit Verdot : 05/10 to 08/10

### BLEND

Merlot : 64%  
Cabernet Sauvignon : 18%  
Petit Verdot : 18%

### TERROIRS

Claylimestone with a few veins of sandy-loam

### OUR EXPERTS



Anne-Flore Raulier  
Winemaking manager



Cédric Pla  
Technical director

"At Château du Lort, the 2018 vintage shows fruit and roundness".

### CERTIFICATIONS



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