



CHATEAU LAPELLETRE

Exclusive label design

Appellation: Saint-Emilion Grand Cru

Soil: clayey – sandy silts

Varietals: Merlot 90%
Cabernet Franc 10%

Surface: 13 ha

Age of vines: 30 years old on the average

Plantation density: 6 000 plants per hectare

Harvest: mechanical followed by a manual sorting

Vinification: Traditional in stainless steel tanks.

Aging: 12 months in oak barrels with a third new

Tasting

Garnet-red colour. Red fruits on the nose with vanilla hints. Supple, round on first attack then followed by fleshy, silky and velvety tannins. Good balance, very harmonious.

Serving conditions: Room temperature (19°)

Pairings: red meat and cheese.

Origin

This 16-hectare family estate hosts a magnificent underground cellar with numerous galleries under the unique hillsides of the appellation. The Lassègue family has controlled the property since 1930.

