



CHÂTEAU
ST JEAN DE LAVAUD

2013



Vineyard

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|---------------------------|--|
| Appellation: | Lalande de Pomerol |
| Surface area : | 0.92 ha |
| Soil: | Brown clayey sand, with deep gravel under soil and the presence of large pebbles |
| Grape varieties : | 90% Merlot, 10% Cabernet Franc |
| Planting density: | 6000 vines/ha |
| Average age of the vines: | 35 ans |
| Pruning methods : | Guyot double |
| Yield : | 25 hl/ha |
| Production: | 3209 bottles |
| Vol. alcohol : | 13 % |
| Bottling : | 6 Juin 2015 |

Vinification

The grapes are harvested manually and then sorted, once mechanically with the use of an immersion system known as Tribaie, followed by a second manual selection on a sorting table. The fermentation itself takes place in temperature-controlled stainless steel vats and the temperature does not exceed 30°C. Daily pumping over ensures good colour extraction. A post-fermentation hot maceration is then carried out and the temperature can reach 29-30°C. The total vatting time extends to around one month. A malolactic fermentation is then carried out within stainless steel vats

Ageing

Château Saint-Jean de Lavaud is aged in 25% new French oak barrels and 75% in used ones.

Total ageing should last 12 to 14 months.

Commercial Contact

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