



CHÂTEAU
ST JEAN DE LAVAUD

2016



Vineyard

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:	37 ans
Pruning methods :	Guyot double
Yield :	30 hl/ha
Production:	3730 bottles
Vol. alcohol :	13 %
Bottling :	13 Juillet 2018

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 35% new French oak barrels and 65% in used ones.

Total ageing should last 12 to 14 months.

Commercial Contact

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