

Ch Lalande Mause Fronsac

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Fronsac

CEPAGE: 85% Merlot, 15% Cabernet Sauvignon

WINEMAKING: Traditional vinification with fermentation in thermo-regulated stainless steel tanks. Soft Crushing (small vertical press) Malolactic fermentations in tanks. Ageing during 12 months: 50% in French oak barrels and 50% in stainless steel tanks. Production: 3,300 cases.

ALCOHOL BY VOLUME: 14.5%

AGING: Ageing during 12 months: 50% in French oak barrels and 50% in stainless steel tanks.

ANNUAL PRODUCTION: 3,300 cases

THE STORY

In 1987, the estate was made of two properties: Clos du Roy, which is a tiny 4-hectare vineyard in Fronsac appellation, and Château Roc Meynard, which covers a 30-hectare area surrounding the Meynard butte in Villegouge village, only 5 of which were planted with vines. Step by step, we have reconstituted Château Roc Meynard's vineyard and we have extended the Clos du Roy.

PHILOSOPHY: We do not grow grapes and do not develop the wine today as we did when I started in 1987. During these years, we were curious and attentive to different technical developments while remaining respectful of Bordeaux secular experience.

THE ADJECTIVES

OVERALL: Elegant and balanced.

AROMAS / FLAVORS: Rich red fruits, crisp, tart redcurrant.

MOUTHFEEL: Tenderness, velvety tannins.

THE SELLING POINTS

This wine imposes its balance, expression and suppleness.

AWARDS: 90pts Wine Enthusiast

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Grilled steaks, pork filet mignon, chicken, or scrambled eggs with truffles.

