# Ch Vieux Chevrol Lalande de Pomerol

## THE FACTS



**APPELLATION: Pomerol** 

CEPAGE: 80% Merlot, 10% Cabernet Sauvignon, 10%

Cabernet Franc

**WINEMAKING:** Manual Harvest Traditionnal vinifications in thermos-regulated stainless steel vats Vats are regulated using geothermal energy Ageing 12 months in demi-muids (600-litre

French oak barrels)

ALCOHOL BY VOLUME: 14.0%

AGING: Ageing 12 months in demi-muids, 600-litre

French oak barrels

ANNUAL PRODUCTION: 12000 cases

#### THE STORY

Château Vieux Chevrol is a small estate perched on top of a hill with a view over the Pomerol plateau. Neighboring Petrus and Cheval Blanc, Vieux Chevrol benefits from a gravelly clay terroir and produces a magnificent wine similar in quality to its prestigious neighbors. The 3rd generation owned estate and winemaker, Michel Champseix, understands the value of tradition and is dedicated to sustainable practices.

# THE ADJECTIVES

OVERALL: Elegant and fruity wine

AROMAS / FLAVORS: Red fruits of ultra ripe merlot

MOUTHFEEL: Good balance and a long finish

### THE SELLING POINTS

Flavorful Lalande de Pomerol

AWARDS: 90pts James Suckling SUSTAINABILITY: Certified Organic PAIRINGS: Food, cheese or oily fish



