



Planted surface area: 10 hectares

Terroir: Clay-limestone plateau

Grape varieties: 90% Merlot – 10% Cabernet Franc

Average age of vineyard: 40 years

Harvest dates: from 25 to 29 september

Yield: 37 hectoliters/hectare

Harvest: Manual or mechanical with integrated sorting, followed by double-sorting at cellar

Vinifications: Multiple, short pumping over, very soft extractions to develop the finesse of the tannins, to the optimal limit of the infusion.

Ageing: In French oak barrels for 1/3 of our harvest, stored in our limestone quarries during 12 months.

Bottling: 24 months after the harvest

Philosophy: Château Lapelletrie employs a reasoned approach at every stage from the vineyard to the cellar so as to respect each one.

Production: 50 000 bottles

Contact: Château LAPELLETRIE, 33330 Saint-Christophe-des-Bardes

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