



CHÂTEAU LABATUT

GRAND VIN

AOC BORDEAUX SUPÉRIEUR

TERROIR AND VINEYARD

Planted in full southern exposure on gentle slopes and hillsides, this *terroir* is made up of fossil-rich maritime limestone underlying a layer of clay rich in iron ore.

Selected from our best parcels of Cabernet Franc, Merlot and Cabernet Sauvignon, this *cuvée* receives all of our attention: double guyot short pruning, de-budding, leaf-thinning and green harvesting.

VINIFICATION AND AGEING

Harvested at cool temperatures, the Cabernet Franc and Merlot varietals are stripped from the stem and crushed. A pre-fermentation cold maceration takes place for 5 to 7 days (10°C). The alcoholic fermentation evolves in stainless steel tanks at low temperatures (20-22°C) with frequent pumping over and punching down the cap. Oxygen supply is moderate in order to favour the aromatic expression of the wine. The total time in vats of 20 to 25 days varies depending on the year.

Once the malolactic fermentation has been completed, the wine is then ageing in oak barrels for 12 to 14 months before being bottled in our *chais*.

TASTING

Lovely perfumes of ripe fruit (strawberry, black cherry and blueberry) waft from a swirled glass. They last on the full palate with dense and silky tannins supported by a perfect dose of acidity giving length to this wine as well as an excellent ageing potential (5 to 8 years).

SERVING SUGGESTIONS

Enjoy slightly chilled (16 to 18°C) with an excellent cut of grilled steak or a leg of lamb. Decant if serving within the first few years following bottling.

