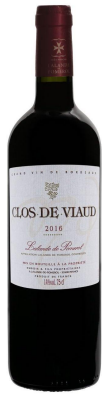




# Vignobles de Bordeaux

BRUNOLAFON  
wine selection



## Enclos de Viaud, AOP Lalande de Pomerol, Red, 2016

AOC Lalande-de-Pomerol, Bordeaux, France

Enclos de Viaud is located on the Lalande bank of the Barbanne river in the lieu-dit Viaud et Maréchaude. Enclos de Viaud consists of 2,48 hectares split into two parcels. Merlot is the dominant variety, and the vineyard and soils are managed plot by plot.

### PRESENTATION

Winemaker Jerome Aguirre uses a blend of oak, cement and stainless steel tanks for vinification and ageing in order to bring the best of each element to the wine. Situated on the banks of the Barbanne river which separates Lalande from Pomerol, this is some of the finest terroir and one of the best performing properties in the appellation.

### WINEMAKING

Plot management in traditional viticulture aiming for an environmental balance. Vinification after manual harvest and a first sorting in the vineyard. The grapes are directly barreled using the "integral vinification" technique. Fermentation in small volumes of tanks for a fermentation of 10 to 20 days. Aging 10% new barrel, 90% barrel-1-wine for 15 to 18 months. Production 10,000 bottles / year.

### VARIETALS

Merlot 80%, Cabernet franc 20%

### 14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

17°C / 63°F

### AGEING POTENTIAL

10 to 15 years

### TASTING

Deep purple colour. Aromas and flavours of melted toffee, dark berry compote, and spice with a bright, dry-yet-fruity medium-to-full body and a subtle, long plum, nuts, and leafy earth finish with earthy, fine tannins and moderate oak. A supple, sensual red Bordeaux with instant appeal and a long path of pleasure ahead.

### FOOD PAIRINGS

The classic pairing would be with a leg or a piece of lamb, but a Lalande de Pomerol also goes well with red meat, small game, powerful cheeses such as maroilles, morbier or even edam or gouda.

