



# Vignobles de Bordeaux

BRUNOLAFON  
wine selection



## Château Lalande Villeneuve, AOP Médoc, Red

AOP Médoc, Bordeaux, France

Chateau Lalande Villeneuve is perched at the tip of the Medoc where sea breezes keep the grapes healthy and the mineral soils make the wines powerful. Here the Saint Estephe blend of soils (Clay, Gravel and Chalk) make the Merlot powerful and the Cabernet Elegant. The Petit Verdot brings freshness to the blend.

### PRESENTATION

Adrien Uijtewaal has elevated 2 of his 3 properties to Cru Bourgeois status and, with the help of consultant winemaker Eric Boissenot (Latour, Lafite, Mouton, Margaux) he hopes to make Lalande Villeneuve his third... The team at Château Lalande Villeneuve has shown clear devotion to clean and sustainable agriculture.

### WINEMAKING

Traditional vinification in thermoregulated stainless-steel tanks. Aging in oak barrel for 12 months.

### VARIETALS

Merlot 60%, Cabernet sauvignon 38%, Petit verdot 2%

### 13 % VOL.

GM: No.

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

### SERVING

17°C / 63°F

### AGEING POTENTIAL

5 years

### TASTING

Dark ruby black colour. Inviting aromas of dark chocolate, espresso, spearmint, and tobacco with a supple, crisp, dry body and a tingling tobacco leaf, and red fruit finish with grippy tannins and oak. A food-friendly, intro-Medoc for the everyday table.

### FOOD PAIRINGS

Duck breast, rib steak or beef tenderloin are particularly suitable for pairing with Médoc. Simply grilled a la plancha, on the barbecue or in a pan, they highlight the suppleness of this Bordeaux red wine. Cheeses: ricotta, beaufort, cabralès, parmesan, cantal

