



# Vignobles de Bordeaux

BRUNOLAFON  
wine selection



## Château le Manoir, Les Graves, AOP Lalande de Pomerol, Red

AOC Lalande-de-Pomerol, Bordeaux, France

This tiny appellation on the border of Pomerol and benefitting from the same terroir, has a number of hidden jewels to offer and has a great reputation for quality. The soils allow the Merlot grapes to ripen perfectly and give the wines body and finesse. The Cabernet Franc brings a rich bouquet to the wine. Pure perfection!

### PRESENTATION

Owner Jean Claude Giraud was for over 20 years Denis Durantou's right hand man at Château Eglise Clinet. He was the cellar master and was in charge of everything from the vine to the winemaking at this world renowned Pomerol before taking over his family's vineyards. His work ethic is irreproachable and he respects both the quality of the wine and the environment. His wines, vintage after vintage remind us of the quality of Pomerol and the value of Lalande.

### WINEMAKING

Long maceration at low temperatures and fermentation in stainless-steel tanks with indigenous yeasts (natural ones present in the grapes) at 28°C. Malolactic fermentation and ageing in oak barrels (33% new) for 12 months.

### VARIETALS

Merlot 80%, Cabernet franc 10%, Cabernet sauvignon 10%

13,5 % 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

A deep violet robe. A floral nose with red fruits and refined vanilla tannins. On the palate, notes of blueberries and blackcurrants shine thorough and the wine is balanced, long on the finish and satisfying.

### 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.

