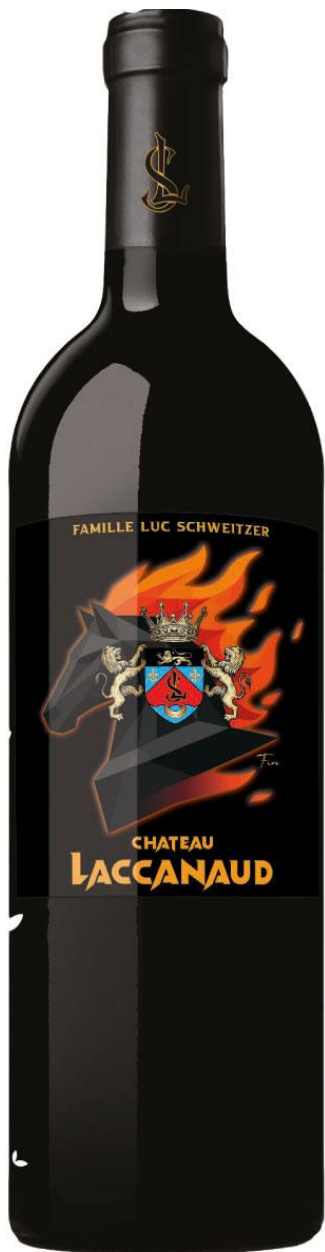




Château Laccanaud 2023

AOC Côtes de Bordeaux Blaye, Bordeaux, France

PRÉSENTATION

The most classic cuvee of the Chateau Laccanaud is elaborated in order to offer a fruity and supple wine while respecting the spirit of the terroir and the appellation. It is an ode to the Merlot and to the region of Blaye, it is the ideal wine for conviviality.

TERROIR

Gravelly and loam soil

À LA VIGNE

Guyot double pruning. Important prophylaxie working. Debudding and stripping allowing a good aeration in the fruiting zone with a regular maintenance of the soil.

VENDANGES

Harvesting at optimum maturity (according to the terroir) with systematic sorting of the grapes.

VINIFICATION

Maceration of 3 to 4 weeks according to the vintage. Extraction by punching down and pumping over. Temperature controlled vats for a better control of the extraction and to preserve the aromas between 26 and 28°C.

ÉLEVAGE

Ageing in traditional stainless steel vats with thermoregulation. Few racking and manipulation before the bottling. The objective is to preserve all the original fruit.

CÉPAGE

Merlot 100%

DONNÉES TECHNIQUES

Âge moyen des vignes: 25 ans

POTENTIEL DE GARDE

À boire dans l'année, 2 à 3 ans, 3 à 5 ans

DÉGUSTATION

This wine offers a beautiful red ruby color deep and intense. The nose is particularly fruity. Its exhales red fruits and blackcurrant aromas, completed by notes of redcurrant. A round and gourmet wine with smooth, mellow tannins express an elegant structure.

ACCORDS GOURMANDS

The perfect harmony with a duck breast or a fi let of beef



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