



CHÂTEAU LASCOMBES

SECOND GRAND CRU CLASSÉ MARGAUX

TECHNICAL DATA FOR CHATEAU LASCOMBES 2018

**Blend : 55% cabernet sauvignon
40% merlot
5% petit verdot**

	Vineyard	Harvesting dates	IPT	Alcohol contents
Merlot	50%	18/09 to 03/10	80 to 85	14 % vol
Cabernet Sauvignon	45%	03/10 to 16/10	75 to 80	13.5 % vol
Petit Verdot	5%	03/10	100	14 % vol



Yield : 45 hl/ha

% new oak barrels : 60%

Viticultural Methods and vinification for the vintage :

- Elimination of lateral vine shoots
- De-leafing on both sides : June /July
- Bunch thinning : end of July
- Grapes are entirely hand-picked in ten-kilo crates
- Sorting before and after de-stemming to obtain “zero defect”
- Light crushing of the grapes before going into vats
- Cold maceration for around 10 days at 8°C
- Alcoholic fermentation : from September 19th to October 31st
- Traditional vinification with a daily gentle pumping over
- Vatting duration : 30 to 40 days
- Running off : from October 10th to November 26th
- Malolactic fermentations in barrels : from October 10th to December 05th.
- Stirring on the lees for four months with the Oxoline rack system
- 1st racking planned in April

CHEVALIER DE LASCOMBES 2018 : 55% MERLOT / 45% CABERNET SAUVIGNON