



Château de Landiras

The Château de Landiras was entirely restructured in 2007 by its owner Michel PELISSIE. It is a reference vineyard in the Graves appellation. The Château has 80 hectares of AOC Graves vines. It is one of the only vineyards in the area that has a density of planting of nearly 9,000 vinestocks per hectare, which allows us to carefully select grapes in order to obtain a higher concentration and an optimal ripeness of the fruit.

The vines are traditionally grown and worked using responsible farming techniques in order to make a complex wine. Thanks to parcel selection and fermentation in thermoregulated tanks, our wines always come from steady quality blendings. Our wines are awarded in the best national and international contests on a regular basis (Guide Hachette, Concours des Grands Vins de Mâcon, Vinalies, Decanter ...).

A little bit of history: Our vineyard has a 700 year-old history and is an emblematic place in the area: it was once the residence of Jeanne de Lestonnac, founder of the Compagnie Notre Dame in the 17th century. It has become a place of pilgrimage and it now pays tribute to this incredible legacy by producing the Jeanne de Lestonnac vintage, true elixir elaborated in an underground cellar, as the great Pessac Léognan wines.

Château de Landiras Graves Rouge 2015

A.O.C.: Graves

Area: 50 ha

Yield: 2,500 hl

Density of planting: 10,000 vinestocks/ha

Alcoholic strength: 12.5°

Grape Varieties: 75% Merlot / 25% Cabernet Sauvignon

Location: Landiras (Gironde, France)

Yield: 50 hl/ha

Type of soil: white gravel (Graves)

Type of pruning: double Guyot pruning

Recommended ageing: 4 to 7 years

Maturing techniques: 12 months in French oak barrels, which gives the wine a more complex range of aromas and soften its structure. Some more time in tanks to preserve the aromas of the fruit.

Winemaking technique: cold maceration to extract aromas and color. A final maceration at a higher temperature follows, softening tannins and giving the wine a certain sweetness. Fermentation period: about 3 weeks

Tasting comments: strong color, spices, chocolate, vanilla and ripe fruit smell (black cherry). In the mouth, the first taste is soft and the final has melted, non-aggressive tannins.

To match with: red meat, white meat, charcuterie, hard pressed cheese.

Awards: Bronze medal DECANTER World Wine Awards 2017

Gold medal Concours International de Lyon

Barcode for 75 cl bottles: 376 023 515 0006. **Barcode for 6X75 cl boxes:** 376 023 515 0013

Palettisation: Euro Palette (100 6X75 cl boxes), 4 layers of 25 standing boxes

