**TECHNICAL DATA FOR CHEVALIER DE LASCOMBES 2019**

 **Blend : 50% cabernet sauvignon**

**50% merlot**

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|  | **Vineyard** | **Harvesting dates** | **IPT** | **Alcohol contents** |
| **Merlot** | **50%** | **19 to 27/09** | **80** |  **14.5 % vol** |
| **Cabernet Sauvignon** | **45%** | **01 to 16/10** | **75** | **13 % vol** |
| **Petit Verdot** | **5%** | **07/10** | **104** | **13 % vol** |

**Yield : 48 hl/ha**

 **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 20th to October 30th**
* **Traditional vinification with a daily gentle pumping over**
* **Vatting duration : 30 to 40 days**
* **Running off : from October 15 th to November 25 th**
* **Malolactic fermentations in barrels : from October 25th to December 19 th.**
* **Stirring on the lees for four months with the Oxoline rack system**
* **1st racking planned in April**

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