



CHÂTEAU LASCOMBES

SECOND GRAND CRU CLASSÉ MARGAUX

TECHNICAL DATA FOR CHATEAU LASCOMBES 2012

	Vineyard	Harvesting Dates	IPT	Alcohol Contents	Blending Château Lascombes 2012
Merlot	50%	04/10 to 13/10	85 to 90	13.5 %	48%
Cabernet Sauvignon	45%	13/10 to 18/10	85 to 95	13.5 %	48%
Petit Verdot	5%	08/10	95	13%	4%

Yields: 40 hl/ha

% Château Lascombes Grand Vin : 60 %

% new oak barrels : 80 %

Viticultural Methods and vinification for the vintage:

- Elimination of lateral vine shoots
- First de-leafing (on the east-facing side) : June/July
- Bunch thinning : end of July
- Second de-leafing (on the west-facing side) : end of August
- Grapes are entirely hand picked in ten-kilo crates
- Sorting before and after de-stemming
- Light crushing of the grapes before going into vats
- Cold maceration for around 10 days at 8°C
- Alcoholic fermentation October 14-November 12
- Traditional vinification with a gentle pumping over every day
- Long vatting time : 30 – 35 days
- Running off : November 04 – November 26
- Malolactic fermentation in barrels : – November 02 – December 10, 2012.
- Stirring of the lees for four months with the Oxoline rack system
- 1st racking: In April

CHEVALIER DE LASCOMBES 2012 : 50% MERLOT / 50% CABERNET SAUVIGNON

CHATEAU LASCOMBES S.A – au capital de 262.147 € – R.C. BORDEAUX B 344 388 848 – TVA CEE FR 59 344 388 848

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