

Château Lascombes

TECHNICAL DATA

Harvesting dates : From September 7 to September 27

Alcohol content : 14%

Yield : 36 hl/ha

In 60% of new oak barrels

120 hectares in Margaux appellation

Viticultural methods and vinification

- First de-leafing on the sunrise side: June/July
- Bunch thinning if necessary
- Grapes are entirely hand-picked in ten-kilos crates
- Sorting before and after de-stemming for a zero default
- Light crushing of the grapes before going into vats
- Cold maceration
- Vinification with gentle pumpings over every day
- Vatting time: 35 days
- Malolactic fermentation in barrels
- Ageing on lies during 3 months

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WWW.CHATEAU-LASCOMBES.COM



CHATEAU LASCOMBES

2022

67% CABERNET SAUVIGNON
30% MERLOT
3% PETIT-VERDOT