

Chevalier de Lascombes

TECHNICAL DATA

Harvesting dates: From September 10 to October 2

Alcohol content: 13.5%

Yield: 40 hl/ha

One year old barrels : 100%

120 hectares in Margaux appellation

Viticultural methods and vinification

- Elimination of lateral vine shoots
- First de-leafing (on the east-facing side): June/July
- Severe bunch thinning: beginning of August
- Second de-leafing (on the west-facing side)
- Grapes are entirely hand-picked in ten-kilos 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 fermentations: September 12 - October 20
- Vinification with a gentle pumping over every day
- Vatting time: 30 - 35 days
- Running off: October 6 - November 9
- Malolactic fermentation in barrels
- Stirring of the lies with the Oxoline rack system
- First racking: in April

Contact@chateau-lascombes.fr



CHEVALIER DE
LASCOMBES

2020

50% MERLOT
50% CABERNET SAUVIGNON