Château Lalande

A vintage that truly reflects its terroir

2021 Vintage

Spring 2021 was cool and wet in the region, with localised frost. Fortunately, the Gironde Estuary helped to protect our vineyards, sparing them from the vagaries of the weather.

The meteorological conditions were particularly conducive to the spread of mildew, which posed a significant threat throughout the growing season.

While initially slow to emerge, the summer eventually set in, with a sunny and fairly dry month of August, albeit without excess heat. These conditions were favourable to slow, optimum ripening, which led to a later harvest than last year and an equally small crop.

The 2021 vintage saw the return to a classic, technical vintage, with the freshness and structure that Bordeaux wines are famous for.

"After fearing and eventually being spared from the spring frost, this vintage allowed us to showcase our technical expertise in more difficult weather conditions compared to previous years! Predominantly made from Cabernet Sauvignon, with a more traditional balance between alcohol and acidity, our wines are incredibly elegant and harmonious."

Ludovic & Julien Meffre - April 2022

CHÂTEAU LALANDE SAINT-JULIEN STOURDER W. CAL

CHÂTEAU LALANDE 2021

Harvest dates: September 24th to October 6th 2021 Blend : 45% Merlot, 55% Cabernet Sauvignon Maturing : 12 months, 25% new barrels Bottling date : Unavailable Yield : 35 hl/ha Production : 70 000 bottles Alcohol by volume : 13%

THE ESTATE

Surface Area : 15,50 ha Soil : Gravelous sands Average age of the vines : 25 years Grape varieties: 50% Cabernet Sauvignon, 50% Merlot Density : 6666 vines/ha Pruning : Guyot double Winemaking : Temperature control, maceration in cool conditions, 3 weeks of vatting (concrete and stainless), traceability monitoring, malolactic fermentation in vat. Maturing : 12 months in barrels, % of new oak depending on vintages, selection of cooperages. Owner : Jean-Paul Meffre Winemaker Consulting : Christophe Ollivier