

# Château Lanessan 2017

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## GRAPE VARIETIES

52% Cabernet Sauvignon, 38% Merlot, 10% Petit Verdot

## VINEYARD

32 hectares of vines, on a bigger plot of 80 ha in deep Garonne gravels.

## HARVEST PERIOD

From September 18<sup>th</sup> to October 4<sup>th</sup> 2017

## FEATURES OF THE VINTAGE

- Early bud-break end of March: fast and steady growth.
- Dry April. Very strong early morning frost on April 20<sup>th</sup>, provoking significant damages and big production loss
- On May and June, warm temperature and low rainfall
- On July and August, cool, dry weather conditions and lack of sunshine: very healthy vines and low pressure disease
- Difficult harvest conditions on plots affected by the April frost
- Grapes in very good conditions with beautiful quality potential for the plots spared by the frost

## WINEMAKING PROCESS AND AGEING

- Mechanical harvest at optimum ripeness. Selection of grapes with vibrating stainless steel tables and optical sorting machine
- Fermentations in coated concrete tanks with temperature control system.
- Ageing: 12 months in French 225 l oak barrels
- 1/3 new oak barrels, 1/3 one-year-old barrels and 1/3 two-years-old barrels

## TASTING PROFILE

Plum colour with violet tints. Intense and very fresh. Candied red fruits aromas, ripe black cherries and blackcurrant nuances, floral hints. Shimmering palate and beautiful freshness. Tasty finish of candied cherries, raspberries, liquorice and roasted and mineral notes.