



**Owners:** Jacky et Françoise Lorenzetti  
**Marketing Director:** Emmanuel Cruse  
**Property Director:** Vincent Bache-Gabrielsen  
**Vineyard Manager:** Ludovic Wallet  
**Cellar master:** Frédéric Godart  
**Consulting oenologist:** Éric Boissenot et Christophe Coupez  
**Total area:** 45,7 ha

**Area under production:** 42,4 ha  
**Density of planting:** 8 500 à 10 000 pieds/ha  
**Average age of the vineyard:** 35 ans  
**Terroir:** Peyrosols clay and limestone  
**Grape varieties:** 62 % Merlot, 33 % Cabernet Sauvignon, 3 % Petit Verdot, 2% Cabernet Franc

### ❖ 2016, THE SAINT-ESTÈPHE VINTAGE

2016 was the year of weather extremes. The first 6 months of constant rain were followed by a long period of sunshine, well above usual seasonal values.

The rains of the beginning of the year filled the ground with water, which protected the vine from unfavorable water stress during the hot and dry months of July and August. But after this very dry summer, it providentially rained on September 13, allowing the grapes to ripen perfectly.

Actually, our terroir reacted very well to this weather. The clays and the cold nights provided necessary cool for the vine to thrive. The surfacing limestone subsoil helped to maintain a constant humidity, which was very useful in the event of a drought.

It only rained moderately from mid-September to the end of October. It allowed the grapes to ripen in ideal conditions. The harvest began on October 3 and spread out until October 17, leaving time for each grape variety to offer its very best

ANALYSIS	Château Lilian Ladouys
Alcohol content (%vol.)	13,6
Total acidity (g H <sub>2</sub> SO <sub>4</sub> /L)	3,5
pH	3,67

BLENDS	Château Lilian Ladouys
Merlot	62%
Cabernet Sauvignon	32%
Petit Verdot	6%



## ❖ CONCERN AND RELIEF AT THE VINEYARD

2016 started off with a soft and rainy spring, delicate to manage. This climate favored an active growth of the vines that was contained thanks to very regular green work, and a complicated but necessary lifting, in order to keep possible diseases away.

From July onwards, a dry period gradually settled in, and the vines were able to adapt. This hot and dry summer extended until mid-September and required appropriate care in the vineyard. The superficial hoeing of the soils allowed the vines' roots to grow deeper into the ground, and a moderate trimming decreased their sensitivity to water stress. Lack of water could slow down the grapes' ripening. At last, it finally rained on September 13th: the ripening process was able to keep going and even out until harvest.

## ❖ IDEAL HARVEST CONDITIONS

That day onward, the grapes were ripening faster and faster, requiring recurrent tastings, in order to ensure a harvest as accurate as possible.

This relatively late ripening was nevertheless rapid and called for a mindful and quasi constant presence

in the vineyard. Thanks to customized harvest and healthy grapes, each plot had reached its optimal maturity point. Since the arrival of Mr and Mrs Lorenzetti in 2008, the Cabernet Sauvignons had never been so beautiful. The conditions were ideal and the harvest was carried out with serenity.

Due to the summer dry weather, the harvest was made up of very small berries, which may offer an ideal marc / juice ratio and yield, a beautiful product with a perfect balance between strength and finesse

## ❖ PRECISE AND MATCH VINIFICATION

In 2016, the purchase of new tools for the reception of the harvest optimized the sorting process, increasing its precision and quality.

Once sorted out, the non crushed whole grape berries were exclusively gravity-fed into the tanks.

This method ensures that the integrity of our grapes is perfectly respected and all their essential elements are kept intact. Cold pre-fermentation maceration combined with the exclusive practice of gravity discharge into our semi-buried vat, favors a gentle and slow extraction. The 4 weeks-long vatting perfected the making of a delightful and silky wine.

This year, the grapes' exceptional quality yielded a superb balance between strength and freshness. The ripe tannins allowed a perfect extraction. The shedding, carried out at the end of the fermentation stage, stabilized the color, leaving out any risk of hardness as well as any appearance of vegetable notes. Finally, the use of 30% new barrels softened the wine's tanic backbone.

## ❖ 2016 CHÂTEAU LILIAN LADOUYS TASTING NOTE

The 2016 Château Lilian Ladouys reveals a very deep garnet red color, enhanced with beautiful violet hues. Its explosive nose exudes notes of crushed raspberry, cherry with brandy and bitter cocoa. These are backed with intense floral notes that recall a spring flowers bouquet, relieved by aromas of cedar and sandalwood. An ample attack, on the volume and the fat, brings towards a dense body, a powerful and velvety matter. The 2016 vintage's generosity is reminded in a perfect balance of freshness and delight. The cherry is very present, enhanced with notes of orange peel, chocolate and nutmeg. The long finish comes along with chalky tannins, particular to the Merlot's great success on our asteriated limestone soils.