

Château Lascombes

TECHNICAL DATA

Harvesting dates : From September 29 to October 22

Alcohol content : 13,5%

Yield : 41hl/ha

60% of new oak barrels

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: October 5 - November 2nd
- Vinification with a gentle pumping over every day
- Vatting time: 35 days
- Running off: October 26 - November 22
- Malolactic fermentation in barrels
- Stirring of the lies with the Oxoline rack system
- First racking: in April

Contact@chateau-lascombes.fr



CHATEAU LASCOMBES
2021

55% CABERNET SAUVIGNON
40% MERLOT
5% PETIT-VERDOT