



CHÂTEAU LALAUDEY MOULIS

VINEYARD

Appellation: *A.O.C Moulis*

Location: *Moulis*

Property Purchase: *1997*

First Vintage: *1998*

Surface: *6,5 ha*

Vineyard's average age: *25 years old*

Density of plantation: *from 6 600 to 10 000 plants/ha*

Yield: *50 hl/ha*

Grape varieties: *45% Merlot, 55% Cabernet Sauvignon*

Soil: *Gravelly and argilo-calcareous*

Annual Production: *45 000 bottles*

VINIFICATION

Harvesting by hand and destemming.

Fermentations take place in thermo- regulated stainless steel vats for 6 to 10 days depending on the vintage.

The wine stays in vats between 3 to 4 weeks in order to fully extract all the quality potential of the terroir.

MATURING

100% French oak barrels, medium roast, fine grain.

6 different coopers

50% new oak

14 to 18 months maturing depending on vintages

The wine is fined and filtered

KEEPING TIME

Will reach maturity in 8 to 10 years

Château Lalaudey can be laid down for 10 years.

Karin et Régis Bernaleau