

CHÂTEAU LOUMELAT

CUVÉE J.J. LESGOURGUES

BORDEAUX 2015

HISTORY

- Vineyard dating back from 1778
- Located in Générac, in the heart of Côtes de Blaye
- Operated by the Mariochaud Family under Vignobles Lesgourgues technical assistance
- Sustainable agriculture

VINEYARD

- Age of the vines: 32 years in average
- Parcel selection of 15 ha on the 49 ha vineyard (39 acres on 127 acres)
- Sandy-clay soils on chalky limestone
- Double Guyot, yield limits: 40-45 hl/ha, 1,2 meters foliar surface
- Grass growing vineyard / Leaf removal by hand

GRAPES VARIETIES

- 78% Merlot
- 22% Cabernet Sauvignon

WINE MAKING

- 19-days maceration with semi-daily pumping over
- Fermentation in thermo-regulated tank at 28°C
- 12 months in French oak barrels (33% being new)

TASTING NOTES

Intense nose of red berries with a hint of vanilla and toasted aromas.

Pleasant mouth with an elegant tannic structure offering complex notes of back fruits and a toasted finish.

Ageing potential: 3 to 6 years.

FOOD PAIRING

Will pair nicely with all kind of meats (pork shank, roasted poultry), and perfumed cheeses (like crottins de Chavignol or other goat cheeses).

HONOURS AND AWARDS

Vintage 2015	90/100 – Best Buy
Vintage 2014	Gold Medal
Vintage 2012	Bronze Medal
Vintage 2012	Bronze Medal
Vintage 2011	Double Gold Medal

Wine Enthusiast Magazine – USA 2018
China World Spirit Award 2017
China World Spirit Award – Best Value 2015
International Wine & Spirit Competition 2014
China World Spirit Award – Best Value 2014

