

CHATEAU LALANDE MAUSSE 2015

AOC Fronsac

~ Background ~

Château Lalande Mousse is a tiny wine estate that has been bought in 2000 and replanted between 2001 and 2003. He has been integrated to the Château Clos du Roy in 2001 and to vignobles Hermouet. Philippe Hermouet is the owner of those wineries. It is located in the village of Saillans (at 35 km North-East Bordeaux) on a sandy-clay plateau named Bel Air where wines rather express their delicacy than their strength. As a subtle and balanced wine, the château Lalande Mousse can be enjoyed either young or after a few-year ageing.

~ Viticulture ~

- **85% Merlot, 15% Cabernet Sauvignon**
- 20 Hectares along the coasts and on calcareous clay plateaus, with a dominant proportion of Clay.
- Vine age: 15 years.
- Between 5050 and 6000 vines/ha.
- Natural sodding of the vines and mechanical work under each vine. Integrate protection of the vineyard (Optimus system)



~ Winemaking ~

- Traditional vinification with fermentation in stainless steel tanks at controlled temperature.
- Soft Crushing (small vertical press)
- Malolactic fermentations in tanks.
- Ageing during 12 months: 50% in French oak barrels and 50% in stainless steel tanks.
- Production: 3,300cases.

VIGNOBLES
HERMOUET



~ Reward ~

Bronze Medal— Concours des vins d'Aquitaine 2017

Gold Medal—Challenge des vins de Blaye 2017.



~ Tasting ~

Beautiful colour. Subtle nose of riped red berries, with a hint of a mineral note. The mouth is clear, expressive and fruity with a nice texture. The finale is fruity, slightly intoxicating.

