

# CHATEAU LALANDE 2015

## Appellation Saint Julien Contrôlée

### ~Background~

Château Lalande is located along the Gironde estuary in the village of Saint-Julien-Beychevelle, adjoining both Château Talbot (4th growth) and Château Lagrange (3rd growth), and facing Château Ducru-Beaucaillou (2nd growth). This is one of the rare, small, non-classified estates in the St. Julien appellation (which is dominated by classified growths) that has not yet been snatched up by one of its renowned neighbours.

Lalande is characterized by its exceptional terroir. This 15.5 hectares (38 acre) vineyard is in one unbroken, continuous parcel of land that is of classified growth provenance. It was acquired from Chateau Lagrange in 1964 by Gabriel Meffre, a Rhône Valley producer. The Meffre family purchased Chateau du Glana in 1961; Glana's vineyards also came from Lagrange and from Chateau Pierre.

Chateau Lalande and Chateau du Glana, both located on the famous "D2 Classified Growth Wine Route," are separate estates, but share the same winemaking facility since 2010. Grandsons Ludovic and Julien Meffre manage both estates and completed an ambitious renovation of the winemaking facilities, aging cellars and tasting room. Lalande is producing an exceptional elegant and refined wine, that is still available at affordable prices. It is an incredible discovery and Aquitaine Wine is exclusive for this estate bottled wine for the entire USA.

### ~ Viticulture ~

- 15.5 hectares (38 acres) of vines planted on one unbroken parcel of classified growth land.
- Gravel soil.
- 55% Cabernet Sauvignon & 45% Merlot.
- Planted density of 8,000 feet per hectare.
- Average age of the vines are 30 years.
- Manual de-leafing and green harvest.



### ~ Tasting Notes ~

Bright, intense ruby color. Elegant nose of crushed red black berry fruit, spices and a hint of vanilla. Rich and round in the mouth with a touch of freshness. Soft well-integrated tannins and a long finish.

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**90 Points.** *This would be a good introduction to the St-Julien appellation thanks to its combination of a cool, sleek body, nicely fresh acidity and moderately dry tannins. Drink or hold.*

### ~ Winemaking ~

- The consulting winemaker is Denis Dubourdiou.
- Mechanical and manual harvest.
- 2 sortings.
- Cold pre-fermentation maceration (48 hours).
- Fermentation by parcel and varietal in traditional cement and stainless steel vats.
- Total maceration period of 3 weeks, followed by malolactic fermentation.
- Aged 12 months in French oak barrels, of which 35% are new.
- 6,000 cases produced annually.