

CHATEAU LALANDE 2016

AOP Saint Julien

~ 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.
- 53% Cabernet Sauvignon & 47% Merlot planted.
- Planted density of 8,000 feet per hectare.
- Average age of the vines are 30 years.
- Manual de-leafing and green harvest.
- Yield: 53hl per hectare.
- Harvest dates: from October 5th to 19th.



~ Winemaking ~

- The consulting winemaker is Denis Dubourdieu.
- 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.
- **Blend: 52% Cabernet Sauvignon and 48% Merlot.**
- 86,000 bottles produced.

90 pts
Wine Spectator

90 Points.

This is textbook St.-Julien, with an authoritative streak of cassis and plum preserve flavors carried by a racy graphite and iron spine, backed by roasted apple wood and tobacco notes on the finish.



92 Points.

The juicy freshness makes this a lively and easy to drink, medium-bodied St.-Julien. Tobacco leaf and slightly sappy character at the finish.

~ Tasting Notes ~

The brick red color of the robe reveals a wine of good maturity which expresses itself on the nose with a declination of cooked plum and grilled prune aromas. The aromatic character asserts itself on the palate, with fine tannins and notes of undergrowth and laurel. The alcohol-freshness balance pushes the flavors into an elegant persistence.

