

# CHATEAU LALANDE 2018

## Appellation 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 Château Lagrange in 1964 by Gabriel Meffre, a Rhône Valley producer. The Meffre family purchased Château du Glana in 1961; Glana's vineyards also came from Lagrange and from Château 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.
- Soil and subsoil of Garonne gravel.
- **55% Cabernet Sauvignon & 45% Merlot.**
- Planted density of 8,000 feet per hectare.
- Double Guyot pruning.
- Average age of the vines are 25 years.
- Manual de-budding, 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.

### ~ Winemaking ~

- The consulting winemaker is Christophe Ollivier, who took over the relationship from his partner of the late Professor 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.
- 6,000 cases produced annually.



**93-95 Points. Barrel Sample.** The wine comes from a small property that is dominated by grand crus. The tannins have the sophistication typical of the area. A fine balance has already developed between the black fruits and the structure that leaves a juicy, spicy aftertaste. - R.V.



**92-93 Points.** An appealing red with plum, chocolate and hazelnut flavors that are long and delicious already. Firm and polished tannins

