

Château Apogée

AOC Lalande de Pomerol



APPELLATION: AOC Lalande de Pomerol

GEOGRAPHICAL SITUATION: Lalande de Pomerol

SOILS: clay-limestone and gravel, subsoil ; rock and limestone plateau

DENSITY OF PLANTATION: 5000 plants per hectare

SURFACE : 4 hectares

MEDIUM AGE OF THE VINEYARD: 25 ans

GRAPE VARIETIES: 75% Merlot, 5% Cabernet sauvignon,
20% Cabernet franc

GRAPE PRODUCTION:

- **Work of the vines:** grass growing every other row
- **Method of production:** reasoned protection
- **Pruning:** double guyot
- **Green operations:** de-budding, suckering, leaf removal, thinning and green harvesting
- Maturity controlling (taste, quantitative, analytical of the grapes of each plot)
- Mechanical and manual harvesting

WINEMAKING:

- Plot selection and sorting in the vines and in the winery
- Total de-stemming
- Fermenting of the must in stainless steel tanks thermo regulated
- Maintaining fermentation temperatures around 28 °C
- Pneumatic pressing

AGEING:

- Ageing with controlled airing and temperatures during 12 to 24 months

TASTING:

Intense colour, shiny ruby reflections

Nose: red and black fruit

Ripe and concentrated tanins

Complex and sophisticated wine, well balanced throughout the tasting. Generous volume, full bodied and rich and elegant final taste. The tasting reflects the expression of the terroir and the quality of the grapes.

Contact:

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