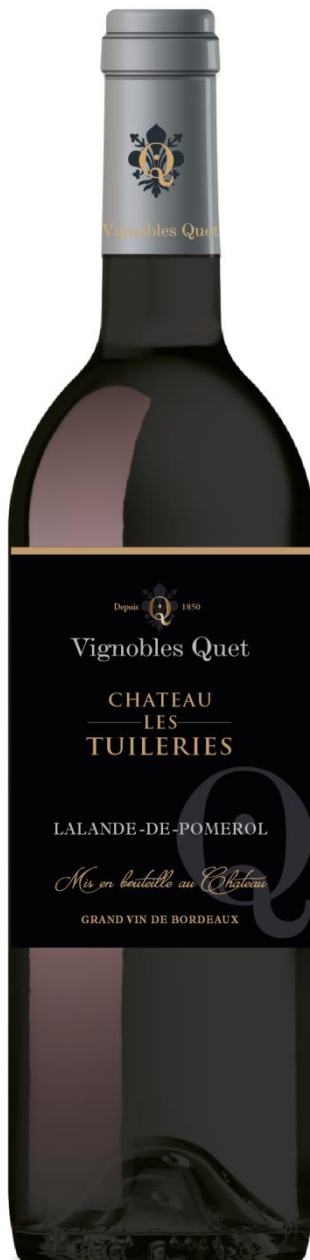




Vignobles Quet

Emotion des Terroirs

CHÂTEAU LES TUILERIES AOC LALANDE DE POMEROL



Appellation : Lalande de Pomerol

Color: Red

Surface area: 4 Ha 43 ar 26 ca

Production: About 30 000 bottles

Soil: Gravelly soils allow for good maturity because they are combined with silico-clayey subsoil.

Age of the vine: 35 years

Grape varieties: 95% Merlot 5% Cabernet Sauvignon

Density: 5 500 plants/hectare

Pruning: Single Guyot and Double Guyot

Production method: Sustainable pest management, HVE

Vine Management: Vertical training controlled natural grassing. Green pruning.

Harvest: High-performance machine equipped with a sorting system + selective sorting in the cellar

Vinification: Traditional vinification in thermo-regulated vats.

Storage: 8 to 10 years depending on the vintage

Tasting note: The color is intense garnet. On the nose, a bouquet of very beautiful intensity embraces red fruits, black pepper and licorice; there are also notes of violet. On the palate, the attack is frank, straight; the power and freshness are there. The tannins are well integrated. The balance is mastered; this wine is delicious, generous and beautifully fresh.

Food and Wine Pairings: Pairs perfectly with red meats, small game and cheeses.

