



GRAND VIN DE BORDEAUX - MÉDOC



CHATEAU
LESTRUELLE
MÉDOC CRU BOURGEOIS

2018



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STORY:

Acquired in 1998 by Patrick Bouey, Château Lestruelle is a wine for young generations. A contemporary winemaking approach accounts for Lestruelle's fruity, round, smooth and generous flavor.

LOCATION:

22 hectares composed of 25 plots located on 3 villages (Saint-Germain-d'Estueil, Ordonnac and Gaillan)

TERROIR:

Fine gravel on the surface, ancient sands and limestone underground. The average age is 25 years. The oldest vines were planted in 1957.

GRAPE VARIETIES:

80% Merlot, 20% Cabernet Sauvignon

WINEGROWING:

Sustainable agriculture. Mechanical tillage of the soil between the rows. Mechanical weeding on each row. Manual debudding. Double Guyot pruning. Meticulous lifting. Stripping and thinning if necessary.

VINIFICATION & AGING:

Each parcel is fermented separately. Soft extraction with traditional pumping down. Maximum fermentation temperature of 28°C. Medium to long maceration. Aging is carried out 12 months (10% in barrels of one wine and 90% in vats with French oak staves for smooth tannins and grilled and vanilla aromas).

ABV: 14,5%

VINTAGE 2018:

« Deep garnet-purple colored, the 2018 Lestruelle reveals blackberries, cassis and bay leaves scents with hints of tobacco and new leather. The palate is medium to full-bodied with a good amount of juicy fruit and a chewy texture, finishing earthy with just enough freshness. »

Lisa Perrotti-Brown, Wine Advocate-Parker

“A medium-bodied red with fine, easy tannins. Berry, chocolate and walnut undertones and a fresh, clean finish. Drink or hold”

James Suckling

CONSULTANT: Stéphane Derenoncourt

