

CHÂTEAU LOUMELAT

BLAYE

HISTORY

- Vineyard dating back from 1778
- Located in Générac, in the heart of Côtes de Blaye
- Operated by the Mariochaud Family under Vignobles Lesgourgues technical assistance
- Sustainable agriculture

VINEYARD

- Age of the vines: 32 years in average
- Parcel selection of 15 ha on the 49 ha vineyard (39 acres on 127 acres)
- Sandy-clay soils on chalky limestone
- Double Guyot, yield limits: 40-45 hl/ha, 1,2 meters foliar surface
- Grass growing vineyard / Leaf removal by hand

GRAPES VARIETIES

- 78% Merlot
- 22% Cabernet Sauvignon

WINE MAKING

- 19-days maceration with semi-daily pumping over
- Fermentation in thermo-regulated tank at 28°C
- 12 months in French oak barrels (33% being new)

TASTING NOTES

This is a complex wine that offers firm tannins and rich fruit.

It has weight, density and a strong sense of ripeness. With balance and depth, it's a wine with good aging potential.

By "Wine Enthusiast" February 2014

FOOD PAIRING

Will pair nicely with all kind of meats (pork shank, roasted poultry), and perfumed cheeses (like crottins de Chavignol or other goat cheeses).

