



En conversion vers
l'Agriculture Biologique!



Château Lilian Ladouys, Saint-Estèphe, Cru Bourgeois, 2017

AOC Saint-Estèphe, Bordeaux, France

Combining gourmet richness, voluptuousness and subtlety, Lilian Ladouys's wines are made by and for epicureans.



THE STORY

Owners: Family Lorenzetti
Managing Director: Emmanuel Cruse
Property Director: Vincent Bache-Gabrielsen
Vineyard Manager : Ludovic Wallet
Cellar Master: Frédéric Godart
Consulting oenologist: Eric Boissenot
Total area : 46 ha
Density of planting : 8500 to 10 000 vine / ha
Terroir : Peyrosols and chalky-clay soils
Harvests : 19th to 29th of September

THE VINTAGE

2017, Jacky and Françoise Lorenzetti's 10th harvest

Since Jacky and Françoise Lorenzetti purchased Château Lilian Ladouys 10 years ago, the quality of their wine has tremendously improved. It was even awarded the 2015 Crus Bourgeois's Cup. Parcel reorganization, building of a semi-gravitational vat, precise breeding, tilling of soil, sowing of green manures and grassing are truly paying off and keep revealing each year a bit more of the soil's potential.

For the 2017 vintage, everything came together to allow particularly early harvests: a dry winter, a warm spring that provided a quick and homogeneous blooming. Then June was hot, ending with heavy rainfalls. April was marked by an episode of late frost in the region, but fortunately Château Lilian Ladouys's vineyard was spared thanks to its proximity to Gironde estuary.

As the heat gradually set in, the vine adapted to the lack of water, and the vineyard did not undergo too much water stress. Our chalky-clay subsoil perfectly regulated water needs. However, as we were witnessing one of the driest vintages since 2000, it rained a lot in June. July and August were rather dry, and the contrasting night/day temperatures helped to preserve the grapes' acidity, aromas and freshness.

Early harvest started on September 19th

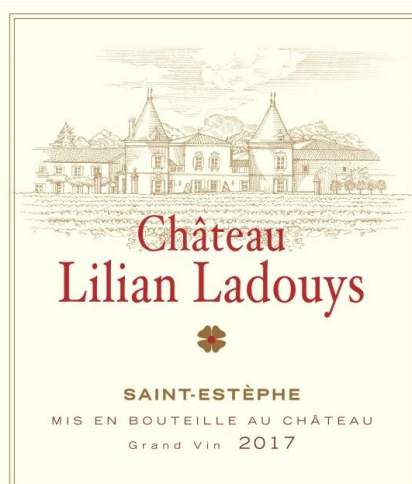
Harvests spread from September 19th to 29th. 2017 was a vintage without significant disease, the different grapes matured successively and were harvested at their best. Winemaking went smoothly and revealed very rich flavors as well as excellent quality tannins.

TERROIR

Peyrosols and limestone.

IN THE VINEYARD

All work favorizing a good distribution and aeration of the grapes (disbudding, clipping, thinning out of leaves). Grass planted according to the vigor of the plot. Hand-picked harvest, followed by a manual sorting on clusters and then on berries.



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VINIFICATION

Gravitary vatting without pressing.
Prefermentary cold maceration.
Long vatting period.
Racks and returns.

AGEING

40% of new barrels.

VARIETALS

Merlot 50%, Cabernet sauvignon 43%, Petit verdot 7%

SPECIFICATIONS

Alcohol content: 13.2 ABV

TECHNICAL DATA

Age of vines: 35 years old years old
pH: 3.72

TASTING NOTES

In the 2017 vintage, Cabernets-Sauvignons are silky and delicate, and the Petit Verdot grapes add complexity. A gourmet scent of red fruits, reminiscent of pomegranate, is balanced by orange peel aromas with delicate floral notes. The wine is juicy, racy and offers a nice length to the palate. Flavors of blackcurrants and violets reveal an open and very aromatic wine. A spicy finish, reminiscent of cloves, brings a fresh vivacity.

