

## Château Lauduc

### L'InVINCible



<b>VINTAGE</b>	<b>2022</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Bordeaux</b>
<b>VARIETAL</b>	100% Merlot
<b>ALCOHOL</b>	14 %
<b>TERROIR</b>	Limestone-clay.
<b>INFO</b>	60 Ha (148 Acres) total vineyard. 8 Ha (19.77 Acres) single plot, devoted to l'InVINCible Hand harvested Natural yeast fermentation <b>No sulfur added</b> Unfined / Unfiltered See vinification process for details <b>Certified ORGANIC</b>

#### About the Estate:

Family estate for 4 generations now run by Régis & Hervé GRANDEAU, the 60 Hectares (148 acres) vineyard of Château LAUDUC is located on the highest hillsides of the commune of Tresses, only 10km away from downtown Bordeaux. Enjoying exposures and soils (limestone-clay, siliceous, gravels) which are particularly well adapted to vine growing and allowing grapes to achieve perfect ripeness. Once fruit is harvested at their best maturity, vinification is handled in a modern cellar with thermo-regulated stainless steel tanks used to extract soft tannins and deep color, respecting a true expression. The full estate is now certified HVE 3, the highest level of environment value & respect, and **Certified Organic starting with the 2022 Vintage**. Château LAUDUC L'InVINCible is a new wine, made from 100% Merlot, with no sulfur added.

#### Vinification Process:

Single plot harvesting with bio-protection thanks to saccharomyces yeast, to help protecting grapes from oxidation. Fermentation process at lower temperature with natural yeast. Natural malolactic fermentation (without lactic bacterium inoculation), followed by a racking to put off bacterium. It results a very pure, fruity, fresh wine, like biting into a ripe grape... all natural! InVINCible and Irresistible bottle of Bordeaux!

#### Tasting Notes:

RIPE - BLACK PLUMS - FRUITY

Dark purple in color. Extremely juicy, ample in fruit (plums, dark cherries, blueberry), with soft spices & floral notes. Fruity, soft palate, keeping the juicy dark berries, then going on Merlot grape's juiciness. Ample & sappy length of freshness!

#### Food Pairing:

Charcuterie and hard cheese with fig jam

#### Press Review:

"Spiced dark cherries, violet and iodine. Medium body with a juicy palate where you find some tart black cherries rounded by firm, fresh tannins. Sour plums come through. Drink now" *James Suckling.com*

2020 Vint. "Plump, rounded, fruit-forward effort offering lots of ripe black cherry & chocolate aromatics, medium body, a mouth filling texture, & a good finish." *Jeb Dunnuck*

2019 Vint.: "Fresh & direct, with red cherry, damson plum & red tea notes carried by bright acidity. Not big, but pure, & very nicely defined." *James Molesworth - Wine Spectator*