

## Château Lauduc

### Tradition



<b>VINTAGE</b>	<b>2019</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Bordeaux Supérieur</b>
<b>VARIETAL</b>	90% Merlot 5% Cabernet Sauvignon 5% Cabernet Franc
<b>ALCOHOL</b>	13.5 %
<b>TERROIR</b>	Limestone-clay, gravels
<b>INFO</b>	55 Ha (135.9 Acres) total vineyard & 10 Ha (24.71 Acres) devoted to Lauduc Tradition  35 year old vines - Aging in concrete tanks & 50% for 12 months in 1 to 3 year old French oak barrels  Fined / Filtered  <b>HVE 3, farm certified having high environmental value - 1st year Organic Conversion</b>

#### About the Estate:

Family estate for 4 generations now run by Régis & Hervé GRANDEAU, the 55 Hectares (135.9 acres) vineyard of Château LAUDUC is located on the highest hillsides of the commune of Tresses, only 10km away from downtown Bordeaux. Enjoying various exposures and soils (limestone-clay, siliceous, gravels) which are particularly well adapted to vine growing and allowing grapes to achieve perfect ripeness. Once harvested at their best maturity, the grapes' vinification is handled in a modern cellar with thermo-regulated stainless steel tanks used to extract soft tannins and deep color, respecting the fruits' true expression. The full estate production is certified HVE 3 (the highest level of environment value & respect), and will be Certified Organic from 2022 Vintage!

With the Bordeaux Supérieur TRADITION, a 3 to 4 days pre-cold maceration process is done to gently extract color and taste from the skin, before the traditional vinification process. The alcoholic fermentation is maintained between 26 to 29 degrees C. max, depending on the vintage. The wine is then pumped over the marc with aeration twice a day and fermented 15 to 21 days. A natural and slow refining process is used under cold temperatures during the winter. 50% of the Bordeaux Supérieur Tradition is aged in French oak barrels for 12 months. Made from 35 years old vines and a specific, more gravelly parcel, Château LAUDUC Bordeaux Supérieur Tradition is a structured wine, but the aim is to offer balance and fleshiness when young, and soft tannins with a moderate 1 to 3 years old oak barrels ageing for only part of the wine before the blending.

#### Tasting Notes:

Round, fresh, yummy and attractive nose on ripe dark fruits (dominant blackcurrant and blackberry), with hints of violet. Juicy, savory and pleasant palate with a subtle rich and rather silky structure and length.

#### Food Pairing:

"Easy drinking Bordeaux, perfect companion for an informal meal with friends or a good burger!"

#### Press Review:

"Soft wine with gentle tannins and spice... With its balanced fruit and acidity, it is ready to drink" Roger Voss **88 Pts** Wine Enthusiast Feb. 2022

"The wine starts off with licorice, leafy herbs and crisp, spicy red fruits with hints of espresso. Medium-bodied, bright and vibrant with an herbal, savory, leafy, olive tinted finish." Jeff Leve- The Wine Cellar Insider