



Château Lamothe-Gaillard - Cuvée Tradition **AOC BORDEAUX CLAIRET**

Vintage 2020

Soil :	Sandy loam soil resting on a sandy clay ground (Fronsadai's mollasse)
Cepage and cultivation :	100 % Merlot. 20 to 25 years old vines. Planting density of 3330 vines per hectare. Double Guyot pruning. Natural grass on all rows.
Certification :	Certified organic by Qualisud FR-BIO-16.
Winemaking :	2 days of maceration, vinification at controlled cold temperature (14 to 16 °C), ageing in tank.
Production :	6 600 bottles
Tasting :	Wine with a red color, red fruits flavors, vinous and fruity in mouth. Close to a light red wine. To be served between 14 and 16 °C.
Storage:	2 years.
Wine pairing:	Aperitif, ideal in summer for BBQ and fresh salads.



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