



Château Lamothe-Gaillard - Cuvée Prestige

AOC BORDEAUX SUPERIEUR

Vintage 2018

- Soil :** On south-facing clay limestone slopes.
- Cepage and cultivation :** 50 % Merlot / 50% Cabernet sauvignon. Old vines blocks (> 30 years). Planting density of 3330 vines per hectare. Double Guyot pruning.
- Winemaking :** 4 weeks maceration plus 12 months aged in oak barrels (20% new).
- Production :** 4 8000 bottles.
- Tasting :** Wine with a purple color, vanilla and red fruits flavors, powerful, structured with a fatty side in mouth, a well-balanced wine. To be served between 16 and 18 °C and opened 1 hour before serving.
- Packaging :** Bottle of 750 ml, cardboard box of 6.
- Storage :** 10 to 15 years
- Wine pairing :** Red meat, bushmeat and strong cheese.

Degré alcoolométrique (%Vol)	13.90
Sucres réducteurs (g/l)	< 2
Glucose / Fructose	1
Acidité Totale (g/l H2SO4)	3.4
pH	3.67
Acidité Volatile (g/l)	0.59
SO2 total (mg/l)	98

