



Château Lamothe-Gaillard

AOC BORDEAUX

Vintage 2016

- Soil :** Sandy loam soil resting on a sandy clay ground (Fronsadais's mollasse)
- Cepage and cultivation :** 70 % Merlot / 20 % Cabernet Sauvignon / 10 % Cabernet Franc. 20 to 30 years old vines. Planting density of 4000 vines per hectare. Double Guyot pruning.
- Organic transition :** 2nd year of conversion to organic farming
- Winemaking :** 3 to 4 weeks maceration. 24 months ageing in tank.
- Production :** 60 000 bottles per year.
- Tasting :** Wine with a ruby color, fresh red fruits flavors. Round and silky in mouth, a pleasant wine. To be served between 16 and 18 °C. Open it 1 hour before serving.
- Packaging :** Bottle of 750 ml, cardboard box of 6 or 12 bottles.
- Storage :** 8 - 10 years
- Wine and food pairing :** Ideal for BBQ, red meat or cheese.

Degré alcoolométrique (%Vol)	13.90
Sucres réducteurs (g/l)	< 2
Glucose / Fructose	0.5
Acidité Totale (g/l H2SO4)	3.2
pH	3.63
Acidité Volatile (g/l)	0.42
SO2 total (mg/l)	100



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