



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

Vintage 2018

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. Natural grass every second row / Cover crop o.
Winemaking :	3 to 4 weeks maceration. 24 months ageing in tank.
Production :	60 000 bottles/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.
Storage :	8 - 10 years
Wine and food pairing :	Ideal for BBQ, red meat or cheese.



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