



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

### **Vintage 2019**

<b>Soil :</b>	Sandy loam soil resting on a sandy clay ground (Fronsadais's mollasse)
<b>Cepage and cultivation :</b>	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.
<b>Certification :</b>	Certified organic by Qualisud FR-BIO-16.
<b>Winemaking :</b>	3 to 4 weeks maceration. 24 months ageing in tank.
<b>Production :</b>	2 400
<b>Tasting :</b>	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.
<b>Storage :</b>	8 - 10 years
<b>Wine and food pairing :</b>	Ideal for BBQ, red meat or cheese.



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