



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

www.naturalmerchants.com



L DE LAGARDE AOC Bordeaux

Appellation: AOC Bordeaux
Varietals: 40% Cabernet Sauvignon, 50% Merlot, 10% Cabernet Franc.
Vineyard: Situated in Saint Laurent du Bois

Production Area: A mild climate (due to the Atlantic Ocean). Lots of sunshine, and regular rain, the hillside situation and the clay-limestone soil, gravels offer the best conditions for the growth of the vines and the grapes.

Hectares of production: 38 hectares.

Yield per vine & hectares: The average is 47 hectolitres per hectares, although it varies depending on the climatic conditions of every year.

Training system: The vineyard is held up by Guyot double (Bordeaux style) to obtain the best maturity and also to avoid phytosanitary disease. The vine is held up by wires.

From the vine to the shade of our cellar: Our cultivation is called "raisonnée": more heads of vine per hectare allow us a "green harvest", the choice of the best grapes. The grape-harvest takes place at the end of September and the chronological steps of the harvest has always been the following:
Red grapes: Merlot, Cabernet Franc, then Cabernet Sauvignon.

Fermentation: In Stainless steel, temperature-controlled tanks with patented cap-breaking system and concrete tank.

Duration: Approximately 3 weeks.

Temperature: 28° to 30°C

Malolactif Fermentation: Yes

Analytical Data: 12.5 % vol. / alc.

Tasting Notes, Wine Enthusiast: Very perfumed wine, from organic grapes, the black plum and black currant flavors rounded by wood and dried with tannins. Flavorful, very friendly, with well-integrated fruit and acidity.

Tasting Notes, Tastings.com: Creme brulee, honeycomb, thyme stems, and strawberry sorbet aromas follow through on a supple entry to a dry-yet-fruity medium body with delicate citrus and mossy earth notes. Finishes with a crisp, dusty tannin fade. A nice choice for pork roasts.

Notes:

Only Indigenous Yeasts used. Suitable for Vegans.
Certified by Qualité France.



Green Wine Competition
WINNER



NextGen
Wine Competition for Millennial Winemakers
WINNER



WINE ENTHUSIAST MAGAZINE
86 pts



Este Beverage Tasting Institute (BTI) www.tastings.com
WORLD WINE CHAMPIONSHIPS AWARD: Silver Medal
RATED: **85 points** (Highly Recommended)

EUROPEAN OFFICE

Cartagena, SPAIN
pilar@naturalmerchants.com

Tel: +34.968.32.15.11
Fax: +34.902.90.89.61

NORTH AMERICAN OFFICE

Oregon USA
ed@naturalmerchants.com

Tel: 1.530.554.2333
Fax: 1.866.784.0422