

CHÂTEAU LAMARTINE



Appellation AOP CAHORS

Cuvee CHATEAU LAMARTINE

Bottled At Château by GAYRAUD Family

Presentation
Bottle "Tradition"

Grapes / Varieties 90% Malbec, 10% Merlot

Terroir / Yield

Vines from 20 to 45 years on clay-siliceous (30%), clay-limestone (50%) and limestone (20%) terroir - 2^{nd} , 3^{rd} and 4^{th} terrace of Lot Valley. Yield 50 HI/ha.

Wine-making / Maturing

Traditional method in stainless steel tanks, maceration during 22 days. Ageing in concrete tanks (60%), oak vats and oak barrels (40%). Bottling from 20 months.

Tasting notes

Dark garnet red color, the density announces a lot of concentration confirmed by the nose. First, it gives off ripe red fruits and sweet spices, complemented by dark fruits notes. The harmony is remarkable in mouth, it has a nice mache with pleasant astringency.

Laying-down potential From 5 to 8 years.

Service temperature

To serve between 17°and 19°C To accompany strongly-favored meat dishes, cheese.



