



Product code: 3575

CHATEAU LAMOTHE-CISSAC, CRU BOURGEOIS HAUT- MÉDOC, BORDEAUX, FRANCE, 2016



Producer Profile

In 1964, Gabriel Fabre purchased the property and took on the task of replanting the entire vineyard site and rebuilding the winery. Vincent Fabre, his son, has since taken over the management of the estate.

The 33 hectare vineyard is located partly on the commune of Cissac adjacent to Pauillac and partly on the plateau of Vertheuil contiguous with Saint-Estèphe. The gravelly subsoil is covered with a clayey limestone topsoil in some areas and a clayey gravel topsoil in other areas.

Viticulture

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Winemaking

The harvest is 100% destemmed. Modern temperature-controlled vats are used for fermentation which are perfectly suited for the vinification of fine red Bordeaux wines. Two or three times daily the wine is pumped-over to optimise the colour and tannin extraction from the skins. There is then a maceration of 4-6 weeks. Micro-oxygenation is carried out in Vat to improve the tannin structure and colour intensity.

Tasting Note

A traditional style of Bordeaux that has elegance and savoury fruit in abundance. Exhibits a dark ruby colour in the first years. Aerating the wine displays a large spectrum of aromas: notes of red (blackcurrant) and jammy fruits associated with soft spices and subtle vanilla. Well-balanced palate with soft tannins and a very delicate finish. Excellent age worthiness. Cellaring a few years will develop a complex mix of leather, undergrowth and smoky notes.

Food Matching

An excellent companion for grilled meat, rack of lamb or after dinner with hard cheeses.

Technical Details

Varieties:

Cabernet Sauvignon 60%
Merlot 35%
Others 5%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 12 months

Type: French

% wine oaked: 100

% new oak: 30