



Château Tronquoy Lalande, St-Estèphe, Bordeaux, France, 2012

PRODUCER PROFILE

VITICULTURE

The vineyard is farmed meticulously in the traditional way. It is ploughed using the "four ways" method, which involves repeated earthing-up and earthing-down. Ploughing loosens and aerates the soil, making it easier for rainwater to penetrate. It is also a natural way of eliminating weeds and increasing microbial life in the soil.

WINEMAKING

The phenolic maturity of each grape variety, depending on each plot and implantation was followed with precision and was lead up to its optimum, while controlling its balance and final level of alcohol. The alcoholic fermentation this year was particularly quick. The extraction was mastered during pump-over, in order to keep the elegance and the finesse of the tannins, while conserving the structure of the wine.

TASTING NOTE

Fine and delicate woody notes moving towards notes of red fruits and spices. In the mouth, the attack is soft, round. Lots of balance and elegance in the middle of mouth. Present fruitiness and supple tannins which give this wine fullness and density.

FOOD MATCHING

Lamb Chops, Steak with Béarnaise Sauce, Ribeye Steak, Lamb Shawarma and Venison Stew.



Product code: 5649

TECHNICAL DETAILS

Varieties:

Merlot 57%
Cabernet Sauvignon 40%
Others 3%

Features:

ABV: 13.5%

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 12 Months

Type: French Oak

% wine oaked: 100

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