

Product code: 1487

## CHÂTEAU BEL-ORME TRONQUOY DE LALANDE, HAUT-MÉDOC CRU BOURGEOIS, BORDEAUX, FRANCE, 2012



### Producer Profile

#### Viticulture

8500 vines per hectare are planted on gravel and sandy soils over a clay limestone base with an average vine age of 35 years.

#### Winemaking

Concrete vats are used for the alcoholic fermentation with temperatures from 26 to 28°C and 2 to 3 pumping-over a day. Maceration for 3 weeks and malolactic fermentation in vats.

#### Tasting Note

A medium bodied red with an enticing nose of blackcurrant. Firm and rich with plenty of black fruit on the palate, with solid chocolate like tannins. This is the second wine of Chateau Rauzan Gassies, Margaux 2eme cru Classé.

#### Food Matching

Red meat such as beef and venison.

### Technical Details

#### Varieties:

Merlot 60%

Cabernet Sauvignon 35%

Cabernet Franc 5%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

#### Oak Treatment

Time: 12 Month

Type: French Oak