

Château Lilian Ladouys

CRU BOURGEOIS EXCEPTIONNEL
SAINT-ESTÈPHE



Château Lilian Ladouys, Cru Bourgeois Exceptionnel, AOC Saint-Estèphe, Rouge, 2018

AOC Saint-Estèphe, Bordeaux, France

Combining gourmet richness, voluptuousness and subtlety, Lilian Ladouys's wines are made by and for epicureans.

THE STORY

Owners: Family Lorenzetti

Managing Director: Emmanuel Cruse

Property Director: Vincent Bache-Gabrielsen

Vineyard Manager : Ludovic Wallet

Cellar Master: Frédéric Godart

Consulting oenologist: Eric Boissenot

Total area : 46 ha

Density of planting : 8500 to 10 000 vine / ha

Terroir : Peyrosols and chalky-clay soils

Grape varieties: 50% Merlot, 45% Cabernet-Sauvignon, 4% Petit Verdot, 1% Cabernet Franc

Harvests : 29 September -13 October

TERROIR

Peyrosols and limestone.

IN THE VINEYARD

All work favorizing a good distribution and aeration of the grapes (disbudding, clipping, thinning out of leaves). Grass planted according to the vigor of the plot. Hand-picked harvest, followed by a manual sorting on clusters and then on berries.

VINIFICATION

Gravitary vatting without pressing

Prefermentary cold maceration

Long vatting period

Racks and returns

AGEING

40% of new barrels.

VARIETALS

Cabernet sauvignon 59%, Merlot 37%, Petit verdot 4%

TASTING NOTES

With the recent additions of magnificent graveled soils, the 2018 vintage is marked by the elegance and power of Cabernet Sauvignon enhanced by a dash of Petit Verdot. Merlot has the smallest share in blending since the Lorenzetti family took over the estate, but the great wine of Château Lilian Ladouys retains its characteristic delicacy. An intense nose of red fruits such as raspberry, currant and cherry, and notes of peppermint and mint are complemented by the spices brought by the Petit Verdot. With a buttery lining, the palate of Château Lilian Ladouys 2018 is lively and dignified thanks to its high proportion of Cabernet Sauvignon. It possesses an alluring volume and a length unknown in this style of wine. The finish is supported by a delicious note of salted butter caramel, a gluttonous final touch.

