



2016 Château Lascombes

GRAND VIN - MARGAUX - 2ND CRU CLASSE EN 1855



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| Blend | 50% Merlot, 47% Cabernet Sauvignon, 3% Petit Verdot |
| Farming | Sustainable and organic vineyard practices HVE certified |
| Harvest | From September 29 to October 25 Hand harvesting in several passes, according to the level of maturity of the plots Meticulous sorting in the vines and in the vat room |
| Vinification | Gentle vinification by infusion Maceration period from 30 to 35 days decided by daily tastings Malolactic fermentation in barrels |
| Alcohol | 13.5% |
| Yield | 45 hl/ha |
| Ageing | 18 months in oak (70% new) in barriques and foudres |
| Pack Size | 6/750 ml |