



## 2022 Chevalier de Lascombes

### SECOND VIN - MARGAUX



Blend	68% Merlot, 32% Cabernet Sauvignon
Farming	Sustainable and organic vineyard practices HVE certified
Harvest	From September 7 to September 27 Hand harvesting into ten-kilo bins 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 Cold maceration Maceration period from 30 to 35 days decided by daily tastings Malolactic fermentation in barrels
Alcohol	14%
Yield	36 hl/ha
Ageing	15 months in oak (20% new), tuns and amphorae
Pack Size	6/750 ml