



## 2022 Chevalier de Lascombes

### SECOND VIN - MARGAUX



|              |   |
|--------------|---|
| Blend        | 68% Cabernet Sauvignon, 32% Merlot  |
| Farming      | Sustainable and organic vineyard practices<br>HVE certified   |
| Harvest      | From September 7 to September 27<br>Hand harvesting into ten-kilo bins in several passes,<br>according to the level of maturity of the plots<br>Meticulous sorting in the vines and in the vat room |
| Vinification | Gentle vinification by infusion<br>Cold maceration<br>Maceration period from 30 to 35 days decided by<br>daily tastings<br>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  |