



2023 La Côte Lascombes

MARGAUX



Blend	100% Merlot Grown in clay-limestone soil with veins of blue clay
Farming	Sustainable and organic vineyard practices HVE certified
Harvest	From September 19 to 24 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 25 to 30 days decided by daily tastings Malolactic fermentation in barrels
Alcohol	14%
Yield	35 hl/ha
Ageing	18 months in oak barrels (60% new), and amphorae
Pack Size	6/750 ml