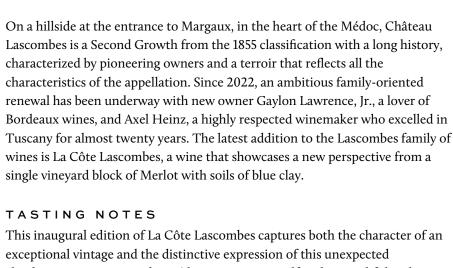


2022 La Côte Lascombes

MARGAUX AOC



This inaugural edition of La Côte Lascombes captures both the character of an exceptional vintage and the distinctive expression of this unexpected clay-limestone terroir in the Médoc. It presents itself with a youthful and intense color, hinting at great richness. The nose reveals vibrant, ripe fruit complemented by subtle notes of sweet spices. On the palate, the sumptuous balance of the vintage is evident, with a dense texture and velvety power, supported by juicy, saline acidity- the hallmark of great limestone terroirs.

VINTAGE

2022 follows the recent trend of vintages full of surprises. The vintage began with a relatively dry winter, which did not fully replenish water reserves. On April 4th, a spring frost once again affected early vegetation. Fortunately, nature was kind and spared our vines. Flowering took place under favorable weather conditions, followed by slow veraison due to drought. However, this was offset by a rapid ripening of the berries, which became highly concentrated and rich, leading us to harvest the Merlot from La Côte in just two days during the first half of September.

TECHNICAL CHARACTERISTICS

Aging: 18 months in oak barrels and casks (60% new)

Varietal: 100% Merlot

Alcohol: 14.5%

