

Château Pré la Lande

Cuvée Diane 2015



Vin nature certifié Bio, Biodynamique et Végan





<u>Geographic location:</u> The family property of 22 hectares including 14 ha vineyards in one piece, is located on the slopes of a hillside overlooking the Dordogne valley.

Exposure / Terroir

Mostly south facing. Clays on limestone soil. Natural drainage related to steep slope.

Grapes:

60% Merlot, 40% Cabernet Franc. Average age of vines 42 years

Vine management:

Clays on limestone subsoil. Simple guyot pruning with disbudding. Harvest in green, stripping. Low yields (28 hl / hectare). Organic farming since 2007. Biodynamic methods of vine handling since 2012.

Hand-harvesting in crates. Sorting in the vineyard.

Vinification and ageing:

Cold pre-fermentation maceration. Alcoholic fermentation in thermoregulated tanks. Post-fermentation maceration. Vatting for about 5 weeks. Ageing during 15 months in oak barrels of the highest quality. 80% new barrels, 20% one year old.

Bottling:

After blending and fining with the pea protein, a very light filtration is done at the bottling. Very low sulfite levels (below 60 mg / l).

Story:

The hills along the Dordogne river have long been conducive to growing vines thanks to the natural slope allowing good drainage and the excellent exposure. Château Pré la Lande has been producing wine since 1860. The magnificent stone cellars exists from that period.

Tasting comments:

With the dry and sunny end of summer and beginning of autumn, it was easy to wait for the optimum ripeness of each grape variety and each plot. With ripe and very healthy grapes, everything came together to make a great wine. Finally, a particularly careful ageing was done during 15 months in 300-liter barrels of the best quality. The color of this wine is dark red, the nose after shaking is complex with scents of black fruit, licorice and vanilla. The attack on the palate is frank, powerful but without any aggressiveness. The tannins are tight but very polished, and the finish is full and sensual with notes of cocoa and vanilla. Pleasant today, this wine can be kept in the cellar for a decade without problem.

Awards:

90/100 Decanter (950 winemakers, 93 selected wines, 15 with 90 to 92 points, Pré la Lande is the only Sainte-Foy Bordeaux with 90 points.) Silver Medal at Millésime Bio 2017. Silver Medal Féminalises 2017. Prize Vinalies 2017. Laureate « Un vin presque parfait » 2017. 1001 Dégustations (www.1001degustations.com): 3 Stars + « coup de cœur » (favorite).

