



Châteaux
Lalaudéy & Pomeys
CRUS BOURGEOIS À MOULIS EN MÉDOC

LE 19^{ème} « RESERVE DU GOLF » 2008 - AOC MOULIS



Le 19^{ème}
Réserve du Golf
2008

MOULIS-EN-MÉDOC
APPELLATION MOULIS-EN-MÉDOC CONTRÔLÉE

mis en bouteille au château

par S.C.E.A. Vignobles Lalaudéy et Pomeys
propriétaire à F-33480 Moulis en Médoc
www.chateau-lalaudey.fr

produce of France
contient des sulfites

13% vol.

750 ml
L.0802

VINEYARD

Soil: severe tertiary original Pyrenean
Average age of vines: 25 years
Grape varieties: Merlot 65% - 35% Cabernet Sauvignon
Spacing: 6 600 plants / ha
Yield: 40 hl / ha

AGEING

100% French oak barrels
5 different coopers
1 / 3 new oak, 1 / 3 wine, 1 / 3 two wines
12 months aging
Light filtration to bottling

VINIFICATION

Hand picked, late at optimum ripeness.
Sorting in the vineyard, sorting after de-stemming, no crushing,
maceration, pumping and power cuts.
Long fermentation.

TASTING

Beautiful ruby colour, concentrated and powerful. The ripe
fruit aroma mingle with vanilla and toasty notes. The rich and
bold tannins give this wine character of great Moulis