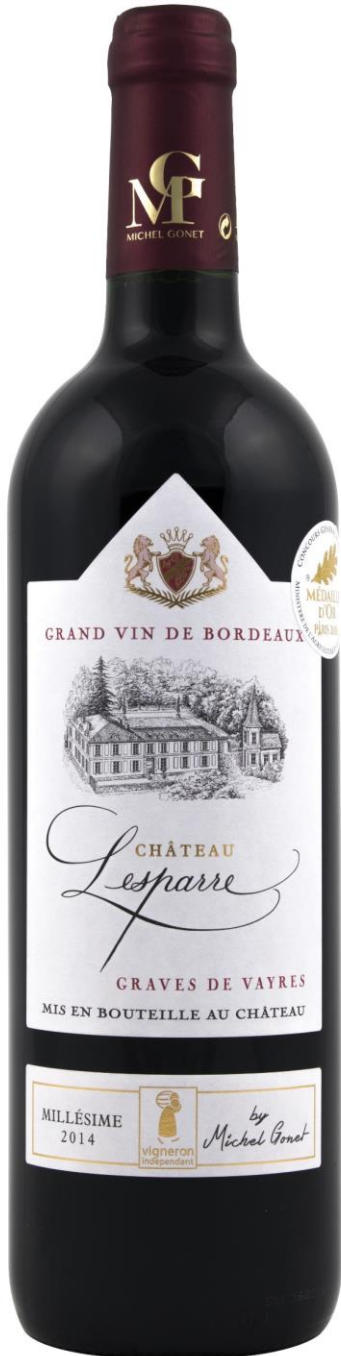


# CHÂTEAU LESPARRE

AOC Graves de Vayres

Millésime 2014



## VINEYARD

Vineyard size : 51ha, average age of our vineyard 30 years

Soil : Sandy gravel and Boulbène

Grapes varieties: 80% Merlot - 20% Cabernet Sauvignon & Franc

Vineyard Management: sustainable agriculture

## VINIFICATION

Grapes: 75% Merlot - 15% Cabernet Sauvignon – 10% Cabernet Franc

Mechanical harvest, sorting in the vat room.

Vatting for 3 to 4 weeks in steel tanks.

Barrels aging for 12 months (new and one year old oak).

## TASTING

Color steady garnet. Elegant nose, morello cherry, plum, fine spices. Sensual and greedy attack, ample wine, wooded melted.

The mouth filled with charm and sharpness, where the expression of the aromas of fruits, ripe, prune shows itself completely.

Structured and well-balanced, generous and complex wine.

Wine and food pairing : Red meats, fishes in sauces, ducks, cheeses.

## DISTINCTIONS

GOLD Medal - Concours Général Agricole Paris 2016

BRONZE Medal - Prix Plaisir 2016 Bettane & Desseave

Andreas Larson: 86/100



SCEV Michel Gonet et Fils

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