



POMEROL

Château La Ganne

LATEST ORGANIC CONVERSION
90/100 ANDREAS LARSSON

Vintage: 2018

Degree: 14°5

Grape variety: 90% merlot, 10% cabernet franc

Age of the vineyards: 70 to 90 years old

Soil: The soil consists of sandy gravel over a subsoil of franc, the particular feature of Pomerol which gives the wine its incomparable smoothness and delicate aromas.

Viticulture : Our vineyard is traditionally ploughed carefully respecting the nature of the soil and the plant. This respect of the environment leads us to culture our whole vineyard sensibly.

No insecticide. Latest organic conversion

Harvest: The grapes are harvested by hand.

Vinification : The vinification endeavors to gently reveal the richness of our grapes by long thermo-macerations. The ancestral vineyard savoir-faire inherited from our parents and use of the most recent technology results in the elaboration of a wine with character.

Maturation: 12 months in new barrels for one third, and one year barrels.

Tasting: A fine and mouth watering wine, powerful, velvety, very nice aromas of red and dark fruits with good tannins. Very well balanced. A subtle combination of power, finesse and elegance.

Keeping: Optimize tasting between 5 and 12 years.

Wine pairing: Cheese, grilled meats or with sauce. Particularly with beef's rib.

