



## POMEROL

### Château La Ganne



4 ha of vines in the communes of Libourne and Pomerol

**Vintage:** 2019

**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. **Our Vines are 90 to 100 years old.**

**Viticulture:** The entire vineyard is given over to organic agriculture. For the new plantings, the soils are cultivated in the traditional way and the many tasks are carried out by hand to respect the vines. For good aeration, the tillage of our old vines is carried out in the traditional ways of the past, using the horse. Both the terroir and the care of our vines reflects well for the production of our exceptional wines.

**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 :** Great vintage. It is very fresh in the mouth and a fully developed wine. Perfectly balanced by acidity. This vintage is full of charm, voluptuousness with nice deep red hue almost dark, darks fruits with good tannins. A subtle combination of power, finesse and elegance, A nice classic of Pomerol

**Keeping:** Optimize tasting between 5 and 12 years.

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

**Wine pairing:** April of 26<sup>th</sup> of 2021

