



POMEROL

Château La Ganne



4 ha of vines in the communes of Libourne and Pomerol

Vintage: 2021

Degree: 13°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 : Very dark deep dress, great freshness of fruits ; round,,smooth and freshy, Velvet in the mouth, The finish is long with very ripe tannins, Astonishing aromatic richness with a very well balance, power and elegance for this great vintage of care

Keeping: Optimize tasting between 5 and 10 years.

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

Wine pairing: April 20 , 2023

