CHATEAU
LA RENAISSANCE
Pomerol



HISTORY
Château La Renaissance is blessed with an extraordinary terror which alternates between sandy, clay-rich soils and patches of
pure gravel.

Château La Renaissance produces wine of great pedigree and character, with opulent Merlot yielding a bouquet of unrivalled elegance that more than justifies the Château's international renown.

LOCATION
Pomerol

ANNUAL PRODUCTION
Between 25.000 to 30.000 bottles

SOIL
Sandy gravel and clay

AVERAGE AGE OF VINES
30 years

GRAPE VARIETIES
85% Merlot
15% Cabernet Franc

HARVEST
Manual

VINIFICATION
After a gentle crushing the grapes are fermented in small cement vats. The wine is aged for 18 months in oak barrels (50% new).

TASTING NOTES
Garnet red robe, elegant bouquet of dark berry aromas. Dense and complex, with blackcurrant flavours and subtle hints of vanilla. Smooth and well-rounded, building to a warm, long-lasting finish.

FOOD-WINE PAIRINGS
Small game, roast lamb, cheese.

1642
VIGNOBLES
Pradel de Lavaux

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