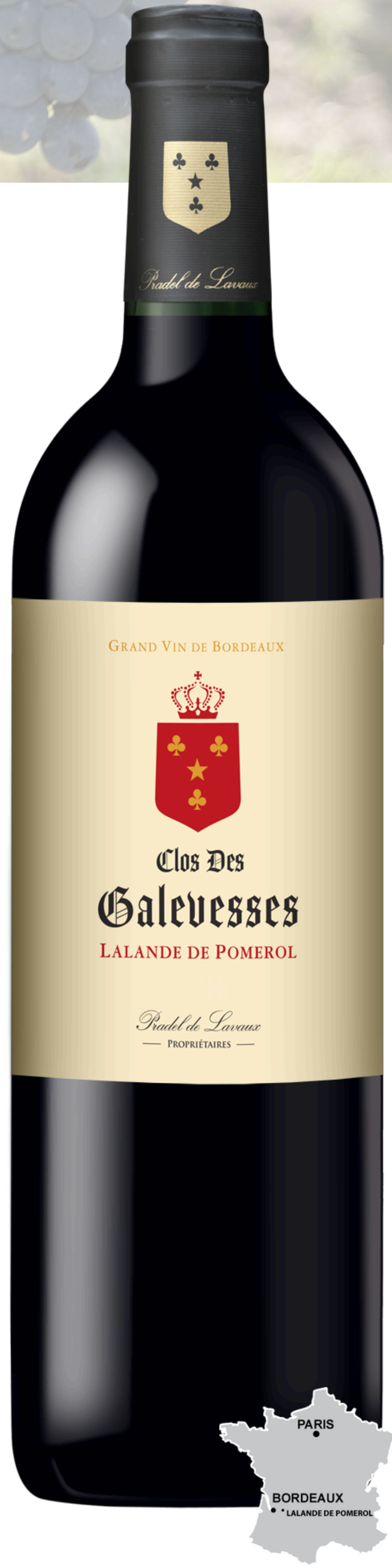
Clos des Galevesses
LALANDE DE POMEROL



HISTORY
Located in the heart of the Lalande de Pomerol appellation, the vines of Clos des Galevesses are set upon a gravelly outcrop watched over by the iconic Eglise Saint Jean-Baptiste, founded in the twelfth century by the Knights Hospitaller.

The wine they produce is at once fruity and elegant, with a superb tannic structure.

The owners'savvy blend of historic traditions and modern techniques make this an estate with a bright future.

LOCATION
Lalande de Pomerol

ANNUAL PRODUCTION
15.000 bottles

SOIL
Clay-gravel

GRAPE VARIETIES
80% Merlot - 20% Cabernet Franc

AVERAGE AGE OF VINES
30 years

HARVEST
Manual

VINIFICATION
With vinification in small temperature-controlled stainless steel vats. After the fermentations, the wine is then racked 15 to 18 months into French oak barrels.

TASTING NOTES
A bold, radiant red robe and an intense first nose packed with intense red berry aromas. Swirling in the glass reveals subtle spicy accents. Smooth, suave opening on the palate, with great roundness and balance.

FOOD-WINE PAIRINGS
Winter dishes, small game, lamb, cheese.

VIGNOBLES Pradel de Lavaux

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