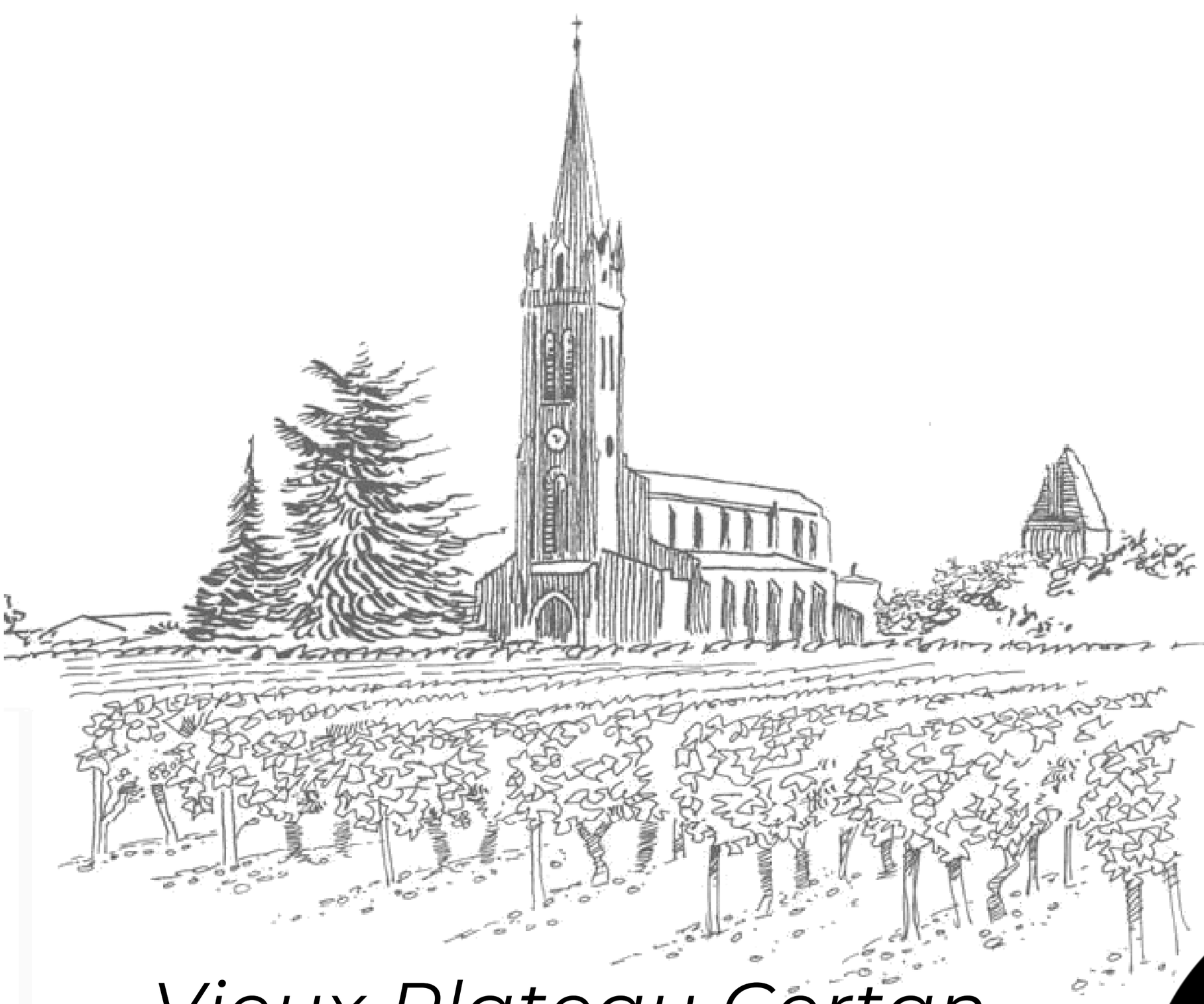
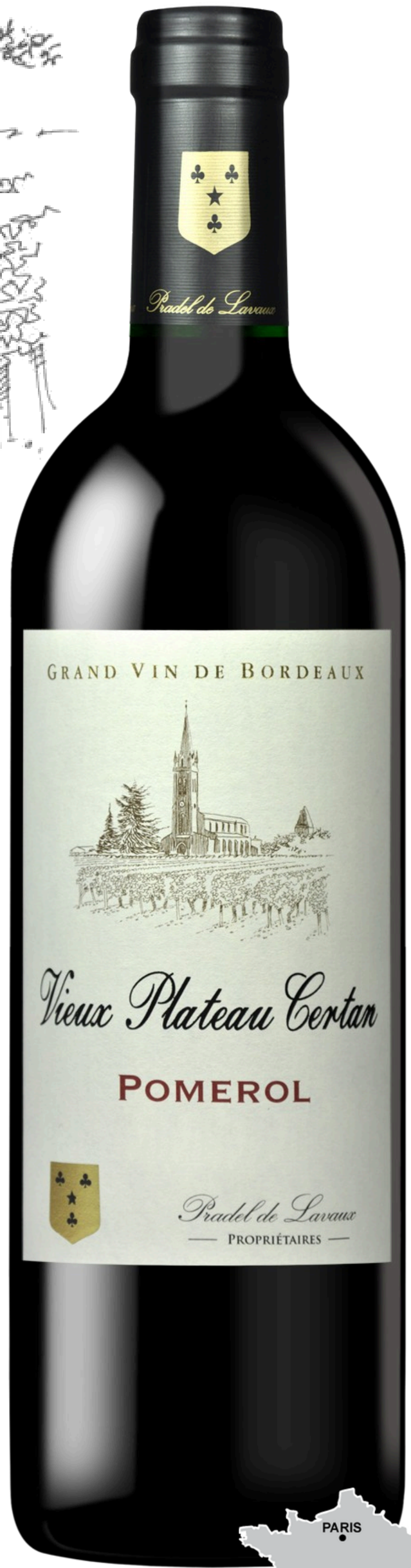


Vieux Plateau Certan

POMEROL



HISTORY
With a profound respect for the extraordinary potential of this plot of vines, the Pradel de Lavaux family have brought their full winemaking expertise, energy and passion to bear upon this exceptional terroir, producing a wine of superlative quality.

LOCATION
Pomerol

SOIL
Sandy-Gravel

AVERAGE AGE OF VINES
25 years

HARVEST
Manual

GRAPE VARIETIES
Merlot

VINIFICATION
Temperature control. Ageing in oak barrels during 18 months.

YEARLY PRODUCTION
5 - 6 barrels maximum,
or less than 2.000 bottles

TASTING NOTES
A complex, expressive bouquet and a voluptuous, concentrated opening on the palate, with robust tannins paving the way for a smooth finish.
A supremely indulgent wine.

FOOD-WINE PAIRINGS
Roast beef, small game, meats with sauces, cheese



1642
VIGNOBLES
Pradel de Lavaux

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