

CHATEAU LABATTUT



Château Labattut Montagne 2021

AOP Montagne-Saint-Emilion, Bordeaux, France

Montagne Saint-Emilion appellation lies just outside the village of Saint-Emilion, between Pomerol and Saint-Emilion and covers around 1 600 hectares of vineyards. The Château Labattut, a family-owned vineyard, is located near the hamlet of Labattut, on a well-drained hillside with a perfect southerly exposure.

TERROIR Clay-limestone soils

IN THE VINEYARD Harvested by plots and grape viarieties selections

HARVEST 23/09/2021

WINEMAKING Filling-in stainless steel or concrete vats with temperature control Pre-fermenting maceration From 20 to 30 days maceration Malolactic fermentation in vats

GEING

Aged in vats from 12 to 14 months

VARIETALS

Merlot 80%, Cabernets 20%

TECHNICAL DATA Surface area of the vineyard: 2.43 ha

Contains sulphites.

SERVING

Serve at room temperature.

TASTING

A fruity and elegant wine, expressing fresh fruit flavours. On the palate, the wine is very round with soft and well-matured tannins. While approachable and ready to drink upon release, may also be cellared for five to ten years, giving a softer, more complex wine.

FOOD PAIRINGS

This wine can be drunk now or left to develop for two years. Serve at room temperature and match with hearty, savoury dishes such as mushroom stroganoff or roast leg of lamb.





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