



Château Apogée 2020

AOC Lalande-de-Pomerol, Bordeaux, France

TERROIR

clay, limestone and gravel.
Subsoil: rock and limestone plateau.

IN THE VINEYARD

Grassing every other row and sustainable pest management.
Pruning: Double Guyot
Green operation: disbudding, de-suckering, leaf stripping, thinning and green harvesting.
Maturity control (taste, quantity, analysis of berries on each plot).

HARVEST

Hand picking and mechanical harvests.

WINEMAKING

Plot selection and sorting in the vineyard and in the cellar.
Total destemming, fermentation of the must in thermo-regulated stainless steel vats, maintaining fermentation temperatures around 28°C and pneumatic pressing.

AGEING

18 months in French oak barrels.

VARIETALS

Merlot 75%, Cabernet franc 20%, Cabernet sauvignon 5%

Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 4 ha
Age of vines: 25 years old

AGEING POTENTIAL

5 to 10 years

TASTING

Complex and elegant wine, balanced throughout the tasting,
The tasting reflects the expression of the terroir and the quality of the grape.

VISUAL APPEARANCE

Intense color, ruby reflections, shine and brilliance.

AT NOSE

Red and black fruits. Ripe and concentrated tannins.

ON THE PALATE

Generous, ample attack, richness and elegance on the finish.

REVIEWS AND AWARDS



Or
Concours des Grands Vins de France à Macon





91/100

Wine Enthusiast

