

Château Lieujean 2013

Haut-Médoc - Cru Bourgeois



MEDALS:
Concours Général Agricole de Paris: Gold
Concours de Macon: Bronze



WINEGROWER: Jean-Michel Lapalu
AREA UNDER VINE: 74 ac / 30 ha.

TERROIR

LOCATION:

Located in Saint-Sauveur, bordering on Pauillac vines located in the south, close to the Gironde and benefiting from a mild microclimate altitude of 49 Ft.

SOIL:

Varied, with clay, gravel, and sand.

CLIMATE:

Fairly high rainfall in this part of the Haut-Médoc, but the vines grow on very permeable soil that dries quickly. The proximity of the Gironde protects the vines from the risk of hail in summer. Average rainfall: 1053 mm

HUMAN HANDS:

Grape varieties: 75% Cabernet Sauvignon and 25% Merlot

Plantation density: 6,500 vines/hectare
Yield: 42 hectolitres/hectare

Alcohol content: 12,9% by vol.

Average age of the vines: 25 years

VITICULTURE: Sustainable, with limited green cover and weed control underneath the vines. The soil is ploughed between every other vine row.

HARVESTING:

Mechanical harvesting when grapes are at just the right degree of ripeness, as determined by taste tests and laboratory analyses two or three times a week.

Date of harvesting:

15th September for the first Merlot, 25th September for the last Cabernet Sauvignon.

Method of selection:

Vibrating hopper, manually on a sorting table by 3 people, and on a belt conveyor.

VINIFICATION:

In oak, cement and temperature-controlled stainless steel vats maceration lasting 3-4 weeks.

Type of pressing:

Vertical winepresses with the first and second pressing kept separate.

Type of yeast:

Cultured yeast.

Fermentation temperature:

Average 25°C.

Pumping over:

3-4 times a day for 4 days.

Malolactic fermentation:

In temperature-controlled stainless steel vats.

Fining: With egg white.

MATURING:

In French oak barrels for 12 months with 1/3 new barrels.

BOTTLING:

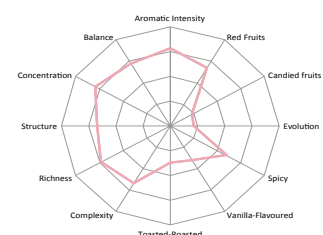
At the estate with filtering on cellulose sheets.

TASTING

Savoury spiciness combined with fresh fruit and herbs. Cinnamon, cloves and mint blends beautifully with sun-ripened blackcurrant and plums. The palate finishes off with heavy notes of coffee, tobacco and bitter chocolate.

Pairing: A wine to enjoy with braised lamb shank in a tomato and herb based sauce cooked with onions and root vegetables of the season.

Aromatic & well-balanced



Cellar potential: 2023-2028

Ageing potential: ★ ★ ★ ★