

La Devisse *de Lilian*

2008

PRESENTATION

Owner : Lorenzetti Family
Technical director : Vincent Bache-Gabrielsen
Vineyard manager : Jean-Louis Sallette
Cellar master : Samuel Gavan
Consulting oenologist : Christophe Coupeze

Planted area : 47 ha
Vineyard density : 8333 winestocks/ha
Vineyard average age : 35 years
Soil : 61% gravels, 23% clay and limestone, 16% sand and gravels
Grape varieties : 55% Cabernet sauvignon, 43% Merlot, 1% Cabernet Franc and 1% Petit Verdot

VITICULTURAL TECHNIQUES

The Pruning favours a good airflow through the fruiting zone, a disbudding, an increase of leaf surface, a thinning out of leaves.

Just before the harvest, we control the ripeness in the plots once or two times per week but also a blind tasting of the berries.

Manual harvest - Harvest date : Merlots from 03 to 11 October. Cabernets from 16 to 21 October. Handpicked harvest combined with a manual sorting before and after the de-stemming.

Yield : 45 to 50 Hl/ha

VINIFICATION

Cold maceration for 4 to 6 days.

Only rack and returns by gravity are done. Time in tanks : 4to 5 weeks.

AGEING

10% new barrels

Racking according to the tasting

Time of ageing : 12 months

BLENDING

Final blending : 50% Merlot, 40% Cabernet Sauvignon and 10% Cabernet Franc

DISTRIBUTION

Commercial contact : contact@chateau-lilian-ladouys.com



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