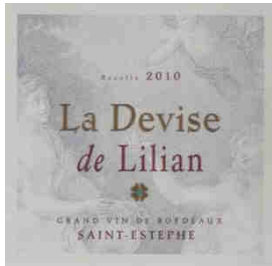


# La Devisse *de Lilian*



2010

## PRESENTATION

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

Planted area : 47 ha  
Vineyard density : 8333 winestocks/ha  
Vineyard average age : 35 years  
Soil : Gravels, sans, gravels, clay and limestone  
Grape varieties : 52% Cabernet Sauvignon, 43% Merlot, 5% Cabernet Franc

## 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 and sorting combined with the new techniques of de-stemming.  
Harvest date : Merlots from 29 September to 07 October. Cabernets from 12 to 18 October.  
Yield : 53 Hl/ha

## WINE MAKING

Cold maceration for 10 days at a temperature of 6°C  
Only rack and returns by gravity. Time in tanks : 4 to 6 weeks.

## AGEING

1 year old barrels and vats  
Racking according to the tasting  
Time of ageing : 12 months to 14 months

## BLENDING

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

## DISTRIBUTION

Commercial contact : [contact@chateau-lilian-ladouys.com](mailto:contact@chateau-lilian-ladouys.com)

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