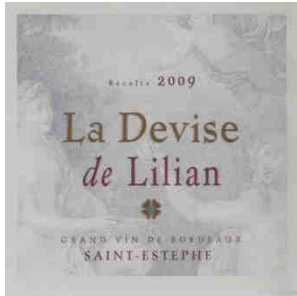


La Devisé *de Lilian*



2009

PRESENTATION

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

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 : 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 and optical sorting makes it possible to select the best berries and to respect their integrity.
Harvest date : Merlots from 30 September to 07 October. Cabernets from 09 to 14 October
Yield : 46 Hl/ha

WINE MAKING

Cold maceration for 4 to 10 days at a temperature of 8°C
Only rack and returns by gravity. Time in tanks : 4 to 6 weeks.

AGEING

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

BLENDING

Final blend : 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc

DISTRIBUTION

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

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