

CHATEAU LA GANNE 2014

POMEROL

(organic conversion)

Located in the south west of Pomerol, the Château La Ganne is an average property of 4 ha. Composed of a topsoil made up of gravel land, sandy deposits and a subsoil rich in « crasse de fer », the soil has a fascinating geological composition that gives the wine its exceptional velvety tannins and its delicate aromas. The vineyards are traditionally ploughed carefully respecting the nature of the terroir and of the plant. This respect of the environment leads them to culture the whole vineyard sensibly. Here the harvests are done manually. The Dubois Family tries hard to keep only the best of the grape.

TERROIR

Siliceous clay-limestone soil with pebbles

WINEMAKING

The vinification endeavours to gently reveal 10% Cabernet Franc the richness of the grapes by a long thermo regulated maceration

AGEING

12 months in oak barrel
(1/3 in new oak)

GRAPE VARIETY

90% Merlot
10 % Cabernet Franc

ALCOHOL

13.50 %

SERVICE TEMPERATURE

16°C - 18°C

HOLDING AND PRESERVATION

3 – 12 years

TASTING NOTES

Silky and elegant tannins, a beautiful concentration of red fruits. A pretty expression of the merlot all in smoothness, ripe and exceptional cabernets francs.

FOOD PAIRING

Particularly appreciated it with a "côte à l'os à la bordelaise", lamprey or pigeon, but also with cheese such as a firm Brie or Coulommiers or a Comté

