



CHÂTEAU LASCOMBES

SECOND GRAND CRU CLASSÉ MARGAUX

TECHNICAL DATA FOR CHATEAU LASCOMBES 2011

	Vineyard	Harvesting Dates	IPT	Alcohol Contents	Blending Château Lascombes 2011
Merlot	50%	14/09 to 24/09	85 to 95	14%	55%
Cabernet Sauvignon	45%	27/09 to 01/10	85 to 90	13%	40%
Petit Verdot	5%	26/09	115	13.5%	5%

Yields: 30 hl/ha

% Chateau Lascombes Grand Vin : 60 %

% new oak barrels : 80 %

Viticultural Methods and vinification for the vintage:

- Elimination of lateral vine shoots
- First de-leafing (on the east-facing side) : June/July
- Bunch thinning : end of July
- Second de-leafing (on the west-facing side) : end of August
- Grapes are entirely hand picked in ten-kilo crates
- Sorting before and after de-stemming
- Light crushing of the grapes before going into vats
- Cold maceration for around 10 days at 6-8°C
- Alcoholic fermentation September 25th-October 24th
- Traditional vinification with a gentle pumping over every day
- Long vatting time : 30 – 35 days
- Running off : October 16 – November 07th
- Malolactic fermentation in barrels : – October 31 – Februar 8th, 2012.
- Stirring of the lees for four months with the Oxoline rack system
- 1st racking: In April

CHEVALIER DE LASCOMBES 2011 : 60% MERLOT / 40% CABERNET SAUVIGNON

CHATEAU LASCOMBES S.A – au capital de 262.147 € – R.C. BORDEAUX B 344 388 848 – TVA CEE FR 59 344 388 848

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