

# Château Lascombes

## TECHNICAL DATA

*Harvesting dates : From September 7 to September 27*

*Alcohol content : 14%*

*Yield : 36 hl/ha*

*In 60% of new oak barrels*

*120 hectares in Margaux appellation*

## Viticultural methods and vinification

- First de-leafing on the sunrise side: June/July
- Bunch thinning if necessary
- Grapes are entirely hand-picked in ten-kilos crates
- Sorting before and after de-stemming for a zero default
- Light crushing of the grapes before going into vats
- Cold maceration
- Vinification with gentle pumpings over every day
- Vatting time: 35 days
- Malolactic fermentation in barrels
- Ageing on lies during 3 months

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CHATEAU LASCOMBES

2022

67% CABERNET SAUVIGNON

30% MERLOT

3% PETIT-VERDOT