



Appellation
Lalande-de-Pomerol

Owner
SCEA Garde-Lasserre

Vineyard size
2 hectares (5 acres)

Soil Types
Clay and sand, iron-rich subsoil

Vineyard grape varietals
80% Merlot - 20% Cabernet Franc

Average vine age
40 years

Viticulture
Traditional, simple guyot pruning

Harvest
Manual

Winemaking
Traditional, in thermo-regulated concrete
vats

Aging
16 months in oak barrels (25% new)

■ Château LA MISSION

Lalande-de-Pomerol

Château La Mission's jewel-sized vineyard in Lalande-de-Pomerol has been in the Garde-Lasserre family, who also own Pomerol's Clos René and Moulinet-Lasserre, for several generations. Located on the south-western edge of the appellation bordering Pomerol, the Merlot and Cabernet Franc vines are planted on an excellent terroir of loess and ferric clay.

The 40 yr. old vines are tended with meticulous care (manual harvest) in order to produce a wine with aromas of ripe fruit that is silky, full, charming, and approachable in its youth.

The name "La Mission" dates back to the time of the crusades, when knights passing through the region of Pomerol on their way toward the Mediterranean would stop to pray in front of the Mission cross, which is still present today on the property.

■ 2020 Vintage

The winter of 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February were exceptionally warm and dry, bringing on an early budbreak.

Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer were useful to rectify the irregularities of the budbreak and even out the yields.

Summer was exceptionally hot and dry with virtually no rainfall in July. The clay soils of Château La Mission allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids.

The weather in September allowed for a serene harvest.