



Non-contractual document

Château LAMOTHE SAINT GERMAIN 2018 BORDEAUX ROUGE

OVERVIEW

Château Lamothe Saint-Germain is a family-run property for three generations located in the commune of Saint-Germain-du-Puch, 30 kilometres Eastern Bordeaux, in the Entre-deux-Mers region (between two tides), between the Garonne and the Dordogne Rivers. Bordeaux's climate is well moderated by its proximity with these rivers and other masses of water as the Gironde estuary and the Atlantic Coastline. The region enjoys relatively warm summers (25-30°C), which is ideal for growing late-ripening grape varieties, while winter brings sub-zero temperatures only occasionally. The region takes its name (which translates roughly as "next to the waters") from the strategic location of the city; at the crossroad between the Dordogne River, the Garonne River, the Gironde Estuary into which they flow, and the Atlantic Ocean. Château Lamothe Saint-Germain produces Bordeaux A.O.C. wines. Wines from this appellation represent over 50% of Bordeaux's production around the whole Bordeaux vineyard and embody the much-appreciated Bordeaux style of harmonious elegance and aromatic complexity. The geographical area of the Bordeaux appellation extends over the entire Bordeaux vineyard. Accordingly, wines are produced on a large variety of soils and subsoils.

VINEYARD

Soil: Chalky-clay (30%) and clay-siliceous (70%)

Surface: 28 hectares

Average age of the vineyard: 25 years

Grape varieties: 75% Merlot / 25% Cabernet Franc

VINIFICATION

Sustainable vineyard management. Bordeaux classical vinification in stainless steel vats. Long maceration for 18 to 25 days. Ageing in stainless steel vats.

WINE TASTING

Beautiful purple colour. The nose reveals notes of small red fruits (strawberry and raspberry) and liquorice. The palate is fruity and fresh with persistent finish.

MATCHING FOOD AND WINE

Serve at 17-18°C with beef bourguignon stew, roast with thym lamb shank, or with rabbit in red wine and mushrooms stew, along with home-made mashed potatoes. This wine will be perfect with game or foie gras terrines, or with a good selection of cheeses.

AGEING POTENTIAL

From 5 to 10 years



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