



2018 Château Maltus Lalande de Pomerol

France - Bordeaux - Lalande de Pomerol AOC

ABOUT THE WINERY

Vignobles Lassagne is owned by Nicolas Lassagne and his wife Sabrina. It encompasses 32 acres over three properties:

- Château des Arnauds (the original estate): this small 2-hectare estate was founded 1952 by Paul Lassagne, Nicolas' grandfather. It is planted to 100% Merlot in the Bordeaux AOC. The soil has a little more gravel, perfect for this grape varietal, giving some flinty, mineral, ripe clean fruit flavors.
- Chateau des Landes: this property in the Lussac Saint Emilion AOC represents the majority of the vineyards owned by the Lassagne Family. Nicolas' father Daniel joined the winery in 1979, adding the 27 acres that now encompass Chateau des Landes. It is planted with 85% Merlot, 10% Cabernet Sauvignon and 5% Cabernet Franc. The soil is limestone and clay.
- Chateau Maltus is the latest addition to the Vignobles Lassagne, acquired in 2015. It represents 3 hectares located in the Lalande de Pomerol AOC.

ABOUT THE WINE

History tells us that the origin of the Chateau Maltus goes back to the Middle Ages, in the time of the crusades. The Order of Malta, well implanted on the land named Lalande de Pomerol, cultivated vines for the first time on the grounds of the Chateau Maltus. Nicolas Lassagne acquired this parcel (2.5 ha; 6.17 acres) in 2015. The Lalande de Pomerol AOC is 1,100 hectares in size, producing more than 500,000 cases per year.

Beautiful sustained deep purple color. The bouquet is rich, generous, complex and reveals notes of black fruits. The iron-rich soil gives a fat and metallic taste, which many associates with truffles. The palate is round and powerful with some good integrated tannins. The finish is long and structured.

RATINGS

92 pts – James Suckling

91 pts – Wine Enthusiast

Appellation	Lalande de Pomerol AOC
Varietal(s)	80% Merlot and 20% Cabernet Franc
Age of vines	Average 55 years
Soil	Clay and gravel with iron oxide
Vinification	Fermentation 45 to 50 days; stainless steel temperature-controlled vats. Malolactic fermentation in barrels. Aged 18 months in new French oak barrels with wood originating from the Limousin and Allier forests.
Pairings	Grilled pork chops, beef stew, Spanish paella and any strong cheese.
Size	6/750ml
UPC	7 84585 02017 1

