

Chateau Vermont L'Ame

Chateau Vermont

France - Bordeaux - Bordeaux Superieur

L'AME de Vermont represents the culmination of 10 years of dedicated work, derived from select grapes of Chateau Vermont's best parcels, chiseled to be the ultimate extraction of their terroir and Spirit. This cuvée is the Winemaker's soul. It is a reflection of the requirements, precise work and desire to achieve perfection.

A rare and confidential wine, vinified and matured in new oak barrels. Fine wine, elegant and well-balanced, with vanilla notes coming from the oak aging and subtle scents of ripe black and red fruits. A beautiful structure and great aging potential.

Specifications

Appellation	Bordeaux Superieur
Wine Type	Red
Varietals	40% Merlot, 30% Cabernet Franc and 30% Petit Verdot
Age of Vines	Average 40 years
Vinification	Green harvest. Very small yield : 12Hl/Ha (hectoliters per hectare). Harvested by machine. Sorting table on arrival. Destemming. Full vinification in new french oak barrels with regular manual punching down. Pre-fermentation maceration during 3 days. Alcoholic fermentation & ML Fermentation in barrels. Aging in oak barrels for 18 months.
Production	340 (9-liter cases)



Codes, Weights and Measures

UPC	7 84585 03035 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02946 1
Case Weight	26
Cases/Pallet	80
Layers/Pallet	5
ABV	14.00%
SRP	\$ 121.99 USD 750mL Bottle

