



GRAND VIN DE BORDEAUX - MÉDOC

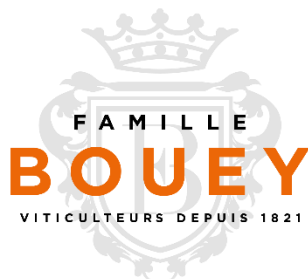
**CHÂTEAU LA FRANCE**  
DELHOMME



**MÉDOC**

CRU BOURGEOIS  
2018

PRODUIT DE FRANCE



# CHÂTEAU LA FRANCE DELHOMME

MÉDOC CRU BOURGEOIS 2018

## STORY:

Château La France Delhomme sends back to the family passion for wine, the estate being located exactly within the same village of the Bouey and Delhomme Families roots in Médoc. The historical heritage of the property is rich in symbols and landmarks, with historical name « Château La France » and its eighteen's century tower, a French Historical Monument Patrimony. When he acquired the estate, Patrick Bouey decided to name it « Château La France Delhomme », a tribute to his family ancestors.

## TERROIR:

8,5 hectares on the limestone plateau of Blaignan and 1,5 hectares on the calcareous ridge of Ordonnac. The average of this 10 hectares is 30 years old vines, with a unique parcel from 1926.

## GRAPE VARIETY:

90% Merlot & 10% Cabernet Franc

## WINEGROWING :

A Sustainable agriculture with mechanical tillage of the soil between the rows and also mechanical weeding on each row. The debudding is manual. Double Guyot pruning. Meticulous lifting. Stripping and thinning if necessary, and of course harvest plot.

## WINEMAKING & AGING:

The grapes from each plot are fermented separately. We realized a strong extraction with traditional pumping down. The maximum fermentation temperature is 28°C followed by a long maceration. The aging last 12 months in French oak barrels (1/3 new barrels, 1/3 barrels of one wine, 1/3 barrels of two wines).

ABV: 15%

## VINTAGE 2018:

Notes de dégustation : « Deep garnet-purple colored, the 2018 La France Delhomme rocks up with open-knit black plums, fresh blackcurrants and mulberries scents plus hints of tobacco, wild sage and Sichuan pepper. Full-bodied, rich and laden with expressive black fruits, it has a firm, grainy texture and lovely freshness, finishing with an herbal lift. » Lisa Perrotti, Wine Advocate - Parker

CONSULTANT: Stéphane Derenoncourt

