

CHATEAU LA RENAISSANCE

POMEROL

HISTORY

Château La Renaissance is blessed with an extraordinary terroir which alternates between sandy, clay-rich soils and patches of pure gravel.

Château La Renaissance's three hectares of vines produce a wine of great pedigree and character, with opulent Merlot yielding a bouquet of unrivalled elegance that more than justifies the Château's international renown.

LOCATION

Pomerol

SOIL Sandy gravel and clay

GRAPE VARIETIES

85% Merlot - 15% Cabernet Franc

VINEYARD AREA 6 hectares

AVERAGE AGE OF VINES 30 years

HARVEST Manual

VINIFICATION

After a gentle crushing the grapes are fermented in small cement vats. The wine is aged for 18 months in oak barrels (50% new).

TASTING NOTES

Garnet red robe, elegant bouquet of dark berry aromas. Dense and complex, with blackcurrant flavours and subtle hints of vanilla. Smooth and wellrounded, building to a warm, long-lasting finish.

FOOD-WINE PAIRINGS Small game, roast lamb, cheese.



CHÂTEAU

A RENAISSANCE