



CHÂTEAU LALANDE MAUSSE

Fronsac

Fronsac vine estates stretch on hillsides overlooking the confluence of the Isle and the Dordogne rivers, this terroir of the Bordeaux area has been renowned from more than three centuries.

Château Lalande Mousse is a tiny wine estate that has been bought in 2000 and replanted between 2001 and 2003. It is located in the village of Saillans on a sandy-clay plateau named Bel Air where wines rather express their delicacy than their strength.

As a subtle and balanced wine, the château Lalande Mousse can be enjoyed either young or after a few-year ageing.

THE ESTATE

Appellation	Fronsac
Location	Village of Saillans, 35 km North-East Bordeaux
Surface area	20 hectares
Ground	Along the coasts and on calcareous clay plateaus, with a dominant proportion of clay
Grape variety	85% Merlot, 15% Cabernet Sauvignon
Average age of the vines	15 year-old
Density of plantation	Between 5050 and 6000 vines/ha
Vine growing	Natural sodding of the vines and mechanical work under each vine. Integrated protection of the vineyard (Optimus system).

WINEMAKING & AGEING

Winemaking	Fermentation in stainless steel tanks at controlled temperature Soft crushing (small vertical press) Malolactic fermentations in tanks
Ageing	During 12 months, 50% in French oak barrels, 50% in stainless steel tanks
Conditioning	Bottling after 20 months Non labeled bottles are kept in 600-bottle boxes Bottles are labeled and packed on an expedition basis in order to respect each market's constraint
Yearly production	40 000 bottles