



CHÂTEAU ALTIMAR

LALANDE DE POMEROL



Solemnis

(Since 2016)

AGRICULTURE BIOLOGIQUE
ORGANIC WINE
SINCE 2021 VINTAGE

OLD VINES SELECTION OF NÉAC VINEYARD

Area: **less than 0,5 ha**

Soils: **Clay-gravel**

Grape Varieties: **90% Merlot,
10% Cabernet Franc,**

Density: **6 000 vines / ha**

Yields: **40 à 45 hl / ha**

Age of the vineyard: **40 years old**

VITICULTURE : : **Organic** and HVE3 since 2018

Traditionnal pruning, manual budding

No herbicide, plowing under the vines

Organic treatments

Manual defeafing on one face

Hand harvest, sorted and vibrating table



VINIFICATION/AGEING :

Vinification in thermoregulated and stainless still tanks

Cold maceration for a maximal extraction of colours and flavours

Malolactic fermentation in oak barrel

Ageing in French oak barrel during 15 months

Unfiltered wine, no fining

Production : 2.400 bottles / 200 cases

AWARDS :

2016 : 92/100, Wine Enthusiast

2018 : 93/100, Wine Enthusiast,

Gold Medal Concours des Vignerons Indépendants 2023

2019 : **Gold Medal** Concours des Vignerons Indépendants 2023

2020 : 1 STAR Guide Hachette 2024



TASTING NOTES:

2016 (1ST VINTAGE) : At 90% Merlot, this is a sumptuous wine, still rich in tannins but packed with ageworthy black fruits. Wood aging is still just evident in the dry, spicy character along with the richness and crisp edge of the black-currant flavors. Drink the wine from 2023. (Wine Enthusiast)

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