



CHÂTEAU
LESTRUELLE
CRU BOURGEOIS

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Médoc Cru Bourgeois
2016



A contemporary and fruity Médoc, seductive and feminine for straightforward enjoyment. . .

Acquired in 1998 by Patrick Bouey, Château Lestruelle is a wine for young generations, A contemporary winemaking approach accounts for Lestruelle's fruity, round, smooth and generous flavor.

Area: 22 hectares

Location: 25 plots on 3 villages (Saint-Germain-d'Estueil, Ordonnac and Gaillan)

Terroir: Fine gravel on the surface, ancient sands and limestone underground

Grape varieties: 80% Merlot, 20% Cabernet Sauvignon

Age of the vines: The oldest vines were planted in 1957. The average age is 25 years.

Vinegrowing: Sustainable agriculture. Mechanical tillage of the soil between the rows. Mechanical weeding on each row. Manual debudding. Double Guyot pruning. Meticulous lifting. Stripping and thinning if necessary.

Winemaking: Grapes from each plot fermented separately. Soft extraction with traditional pumping down. Maximum fermentation temperature of 28°C. Medium to long maceration.

Aging: 12 months (10% in barrels of one wine and 90% in vats with French oak staves for smooth tannins and grilled and vanilla aromas).

Consultant : Stéphane Derenoncourt



VINTAGE 2016

Tasting notes:

« A compacted yet rich red with blackberries and chocolate. Fine tannins and a flavorful finish. Fascinating! » **James Suckling**

"The 2016 Lestruelle has a medium to deep garnet-purple color and displays notes of warm red and black currants, mulberries and fresh plums with suggestions of pencil shavings, dusty soil and ground pepper. Medium to full-bodied, firm and chewy, it has plenty of juicy fruit in the mouth and a fungi-laced finish." **Lisa Perrotti Brown, Wine Advocate - Parker**

Awards:

Paris: Or 2019

Bruxelles: Or 2018

Blay : Or 2018

Féminalise: Argent 2018

Vindalies: Argent 2018

James Suckling: 92

Yohan Castaing: 90

« I love this round, fruity, elegant wine that's so easy to enjoy. It definitely appeals to young people, and provides immediate pleasure. »

Patrick Bouey, Owner