

LES GALETS DE LOU



AOP GRAVE ROUGE 2016

Well known property belonging to the Famille Boyer since 1971. Catherine Boyer runs this quality terroir with a great passion, Henri Boyer, as oenologist.

GENERAL TECHNICAL INFORMATION

Terroir:

The vineyard of GALETS DE LOU grows on the gravel plots left bank of the Garonne River, 35 km South of Bordeaux. Rounded and polished gravel is found on the surface. The substratum is calcareous and sandy soils unite the whole.

Size of the vineyard : 9 ha

A high planting density : 5500 vines/hectare.

Average age of the vines : 35 years

Production:

Average yield : 45hl / ha

Volume : 18 000 bottles

Vinification and maceration :

- Cold pre-fermentation Maceration.
- Juices ferment in stainless steel tanks.
- Barrel ageing in French oak, 12 months (10% new oak).

TECHNICAL FEATURES OF THE 2016 VINTAGE

Harvest : from September 17th

Final alcohol content : 13,5 % alc. by volume

Blending 2016:

90% Merlot ; 10% Cabernet Sauvignon

Tasting notes:

Slightly mature garnet. Delicate nose of morello cherry, strawberry and violet. The palate is supple and showcases fairly ripe fruit. Well-balanced and crunchy with polished tannins. The finish is quite upright and needs a little more bottle time

Vignobles Famille Boyer

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