CHÂTEAU LANDAT HAUT-MÉDOC

Cabernet Sauvignon, Merlot and Petit Verdot. A powerful, wood-aged wine. Elegant and fine aromas of black fruits and nougat with grilled notes, musk, undergrowth and complex oaky notes. Flavors of juicy black currant with acidity. Dry with a firm tannic structure. Fleshy and supple on the palate with a lingering finish. Wonderful paired with red meats and cheeses. Try with a rack of lamb with herbs.

The vineyard is located partly in the northern part of Cissac and partly on the plateau of Vertheuil and has 35 acres of planted vines. The topsoil consists of clayey gravels resting on clayey subsoil. The average age of the vines is 30 years. Leaf thinning and midrow grassing are practiced. Manual and mechanical harvesting to optimize the maturity of the grapes. 100% destemming of harvest. Fermentation in temperature-controlled vats with 3 to 4 week maceration and frequent pumping over. Aged in oak for12 months.

Listed as a wine growing estate in 1881, Château Landat was already registered as Cru Bourgeois in 1908 and was famous for producing charming and elegant wines. In the mid-seventies, Gabriel Fabre purchased the estate from Mr. Normandin, the former owner. In 1982 Vincent Fabre joined his father in running not just Landat but the other properties his family owns, almost all in the Haut-Médoc near Vertheuil and Cissac-Medoc. Today Domaines Fabre is unusual not just for the quality and value of their wines, but for the fact that they sell their wines directly, rather than going through agents, courtiers or the informal network of wine negotiants that control most sales in Bordeaux.

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Tasting Note:

CHÂTEAU LANDAT HAUT-MÉDOC

Cabernet Sauvignon, Merlot & Petit Verdot. Aromas of black fruits & nougat with grilled notes, musk, undergrowth & oak; flavors of juicy black currant with acidity; dry with a firm tannic structure; fleshy, supple & dry with a firm tannic structure; lingering finish.

Shelf Talker:

