

CHÂTEAU BEL ORME
TRONQUOY DE LANDE

\$31.00

* Suggested retail price

Château Bel-Orme
Tronquoy de Lalande
Haut-Médoc 2018

	Product code	126219
	Licensee price	\$28.18
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Haut-Médoc
	Classification	Not applicable
	Varietal(s)	Merlot 58 %
	Varietal(s)	Cabernet Sauvignon 42 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Sugar content	1.7
	Closure type	Cork
	Aging vessel type	French oak, Traditional racking.
	Length of aging	12 months
	À boire	To drink or to keep 11 years according to the vintage.

ABOUT THIS WINERY

Coming from the famous terroirs of the village of Saint Seurin de Cadourne, Château Bel Orme Tronquoy-de-Lalande produces wines with a brilliant nose, rich, and with fine and silky tannins. Thanks to the dominance of Merlot, the wines of Château Bel Orme wines are generous and round, gourmands and charmers who fully express their finesse.

TASTING NOTES

Wine of garnet hue of good intensity. Complex nose that opens with aromas of plum, cigar box and mocha. Take pleasure in tasting this dry red expressing a pleasant freshness and rich tannins. Faithful to the aromas perceptible in the olfaction, it reminds us of spices and tobacco flavours.

PRODUCT NOTES

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990

SELECTIONS
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This delightful story begins in 1936, when Monsieur Paul Quié, wine broker in Paris, offered Château Bel Orme Tronquoy-de-Lalande as a wedding gift to his wife Lucienne.

Greatly attracted by this outstanding terroir, Monsieur Paul Quié, passionate about wine, saw in this region the potential of this exceptional terroir. Ten years later, hand in hand, they acquired Château Rauzan-Gassies, second classified growth in 1855 in Margaux Appellation. The wines of Château Bel Orme thus ref...



PRODUCTION NOTES

Mechanical work of the soil or use of between-rows grass. Poussard pruning. Removal of the laterals and manual repositioning of the clusters. Thinning out of the leaves before the harvest.

Concret vats. Fermentations : temperatures from 26 to 28°C ; 2 to 3 pumping- over a day. Malolactic fermentations in vats.

