

Château Perron Lalande-de-Pomerol 2018

Château Perron, situated in the Lalande-de-Pomerol appellation, is a historic estate known for producing wines that embody the rich heritage and distinctive terroir of the region. The 2018 vintage showcases the estate's dedication to quality, offering a wine that is both complex and elegantly structured, a true representation of the Pomerol style.



General Information

- **Producer:** Château Perron
- **Appellation:** Lalande-de-Pomerol, Bordeaux, France
- **Varietal Composition:** 80% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon
- **Vintage:** 2018
- **Alcohol Content:** 14%
- **Volume:** 750ml



Vineyard and Terroir

- **Location:** Château Perron, Lalande-de-Pomerol, Bordeaux
- **Soil Type:** Sandy gravel top-soil on crasse de fer sub-soil, typical of Pomerol's unique terroir
- **Viticulture Practices:** The vineyard is managed with sustainable viticultural methods, including High Environmental Value (HVE) and ISO 14001 certification. Conversion to organic farming began with the 2019 vintage, with the first certified organic vintage being 2022.



Winemaking

- **Harvest:** Grapes are hand and machine harvested, followed by manual sorting at reception to ensure only the highest quality fruit is used.
- **Vinification:** The wine undergoes fermentation in small concrete vats, with grapes from each parcel vinified separately. Post-fermentation, the wine is left on the skins for 3-5 weeks to extract maximum color, flavor, and tannins.
- **Aging:** Aged for 12 to 18 months in conical oak vats (lightning) made from oak sourced from central France. This method allows for controlled oxidation through the wood, enhancing complexity without overpowering



Tasting Notes

- **Appearance:** Deep ruby red with vibrant hues at the rim, showing no signs of aging.
- **Aroma:** A complex bouquet of red fruits, dark spices, fresh oak, and cocoa.
- **Palate:** Supple and velvety, with fine tannins and a crisply elegant structure.
- **Finish:** Fresh and lingering, with a hint of menthol, making it a charming and easy-to-drink wine.



Food Pairing

- **Recommended Pairings:** Ideal with fine foods, including roasted meats, game, and rich stews. Also pairs beautifully with aged cheeses.



Sustainable Practices and Certifications

- **Certifications:** HVE (High Environmental Value) and ISO 14001 certified. The estate is transitioning to organic farming, with the first certified organic vintage being 2022.
- **Viticulture:** Committed to sustainable and organic farming practices, with a focus on preserving the natural ecosystem of the vineyard.



Awards and Recognition

- Château Perron is recognized as one of the top wines in the Lalande-de-Pomerol appellation and a rising star on the Right Bank. It has received high praise from critics for its balance,

Producer's Notes

Château Perron 2018 is a rich and powerful wine, characterized by its deep ruby color and complex aroma profile. The nose reveals layers of red fruits, dark spices, fresh oak, and cocoa. On the palate, it is supple and velvety, with fine, elegant tannins and a lingering fresh finish with hints of menthol. It is a wine that can be enjoyed now but will also benefit from further aging.