

# Château Garraud

*AC Lalande de Pomerol*

<b>Country</b>	France
<b>Type</b>	Still wine
<b>Color</b>	Red
<b>Situation</b>	At Néac, 40 km northeast of Bordeaux
<b>Owner</b>	The Nony family, for 3 generations
<b>Surface</b>	35 hectares
<b>Soil</b>	Varies from deep clay to sandy clay to pure gravel
<b>Average production</b>	48-50 hl/ha
<b>Grape varieties</b>	Merlot (80%), cabernet franc (15%) and cabernet-sauvignon (5%)
<b>Age of the vineyard</b>	On average 35 years with parcels of more than 80 years
<b>Cellaring</b>	8 to 15 years according to year.
<b>Viticulture</b>	Ecologic approach to minimize the use of herbicides; hand-defoliation; short pruning and green harvest at the end of July to limit the yield.
<b>Winemaking</b>	After hand-picking, the grapes are sorted to remove leaf rests and damaged grapes; winemaking with long maceration in stainless steel tanks with temperature control.
<b>Ageing</b>	During 18 months in oak barrels (one third of which is renewed every year) in an acclimatized room.
<b>Tasting notes</b>	Château Garraud is a wine with a profound colour and a great aromatic complexity which develops from red fruit into dried fruit, spices and brushwood with a refined wooden touch; in the mouth a fleshy wine with fine tannins and a persistent finish.
<b>Note</b>	Very appreciated by the international specialized press.
<b>Gastronomy</b>	Poultry, rabbit meat in sauce, small game, game (hare, deer), soft cheeses and stronger.



