





CHATEAU VIEUX CHAIGNEAU

LALANDE DE POMEROL

HISTORY This Château is the property of Charlotte Mil-

hade and Valentin Généré since 2014.

Charlotte is the daughter of Brigitte and Gérard

Milhade.

The vineyard has one of the best terroir of the

appellation, just near Pomerol.

LAST SCORES Vint. 2016: 93 J. Suckling & 90 Wine Enthusiast.
Gold medal Feminalise, Silver Medal Bruxelles.

LOCATION On the commune of Néac (2km from Pomerol), on a south sloping plateau. 1 mile from Petrus.

PRODUCTION 35,000 Bottles, 6ha vineyard, 45 hl/ha yeld

SOIL Clay & Limestone - no herbicide

GRAPE 75% Merlot, 15% Cabernet Sauvignon,

10% Cabernet Franc.

VINIFICATION Traditional vinification in thermoregulated ce-

ment tanks. Maceration of 4 weeks.

Aged for 18 months, including 12 months in

new barrels for 50% of the wine.

The whole produce a fruity and generous wine where the wood is present but not predominent.

ROBE Deep red, Color is frank

NOSE Ripe fruits (cherries, strawberries), liquorice,

spices.

PALATE Rich and concentrated wine with a balanced

structure. Warm and silky tannins.

PAIRING Red Meat, Lamb, chocolate deserts

SERVICE Decant & serve at 16°C

AGEING POTENTIAL 10 to 15 years