



## **POMEROL** **Château La Ganne**

**LATEST ORGANIC CONVERSION**  
**90/100 ANDREAS LARSSON**

**Vintage:** 2018

**Degree:** 14°5

**Grape variety:** 90% merlot, 10% cabernet franc

**Age of the vineyards:** 70 to 90 years old

**Soil:** The soil consists of sandy gravel over a subsoil of franc, the particular feature of Pomerol which gives the wine its incomparable smoothness and delicate aromas.

**Viticulture :** Our vineyard is traditionally ploughed carefully respecting the nature of the soil and the plant. This respect of the environment leads us to culture our whole vineyard sensibly.

**No insecticide. Latest organic conversion**

**Harvest:** The grapes are harvested by hand.

**Vinification :** The vinification endeavors to gently reveal the richness of our grapes by long thermo-macerations. The ancestral vineyard savoir-faire inherited from our parents and use of the most recent technology results in the elaboration of a wine with character.

**Maturation:** 12 months in new barrels for one third, and one year barrels.

**Tasting:** A fine and mouth watering wine, powerful, velvety, very nice aromas of red and dark fruits with good tannins. Very well balanced. A subtle combination of power, finesse and elegance.

**Keeping:** Optimize tasting between 5 and 12 years.

**Wine pairing:** Cheese, grilled meats or with sauce. Particularly with beef's rib.



**GREENWOOD**

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19