

CHÂTEAU LAMOUR



Castillon-Côtes-de Bordeaux Les Salles-de-Castillon, Bordeaux, France

VARIETIES

95% Merlot, 5% Cabernet Franc

VINIFICATION

Château Lamour has several distinct vineyards that mingle with ponds and forests across the domain. Each plot is hand harvested and vinified separately. Fermentation in stainless steel is followed by 15 days of maceration at 82° F. This enhances the fruit profile, adds structure, and makes the wine more supple. The wine is then aged for 18 months in a mixture of 20% oak barrels and 80% stainless steel tanks, before the final blend is selected and bottled.

CHATEAU

Château Lamour is ideally situated a few kilometers from Saint-Émilion outside the commune of Les Salles-de-Castillon. This pretty land is home to ponds, forests and 20 acres of vines averaging 35 years in age. The calcareous clay and silt soils are well suited for Merlot, so most of the vineyards are planted as such. Lamour is an independent family estate, owned and run by Françoise Lannoye and her daughter, Céline.

TASTING NOTE

Bright, crushed red fruit aromas with hints of toast. Full-bodied, fruit forward and generous with supple tannins framed by juicy acidity.

FOOD PAIRING

Aged cheeses, anything off the grill, braised meats, mushrooms.

