



2016



L'AMBROISIE LALANDE DE POMEROL

Perfect expression of the king grape variety
of the Right Bank



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| <i>Owner:</i> | Benoît TROCARD |
| <i>Aera:</i> | 4,94 acres |
| <i>Soil:</i> | Deep bass rumps with iron dross |
| <i>Age of vines:</i> | 80 years |
| <i>Blending:</i> | 100 % merlot |
| <i>Type of aging:</i> | 18 months in franck oak barrels, 60% new barrels, 40% one-wine barrels |
| <i>Alcohol degrees:</i> | 14,5 % |

L'Ambroisie is produced on a 2-Ha vineyard planted by my great grandfather 60 years ago. The wine grows on an exceptional hilly terroir with a highly complex gravelly soil. Consisting of 100% Merlot and produced with a very low yield per Ha, this wine is the perfect expression of the outstanding result that can be obtained with Merlot on the right bank: beautiful maturity, concentration and finesse.

This wine with a non-conspicuous labelling and referring to the favorite drink of the ancient Greek Gods is especially dedicated for highly refined connoisseurs.

TASTING BY OUR CELLAR MASTER:

The colour is a dark and intense red, ink. The nose is distinguished by its generosity, its delicacy, perfectly combining notes of very ripe red fruits, compote, chocolate and mocha. Nose full of promise. In the mouth, it is the realization. We find a gourmet wine, full of charm and finesse. The tannins are melted, unctuous. Very nice harmony between the explosive aromatic potential, this very nice velvet touch, this freshness and its persistence on the fruit. Very great wine.

Rewards:

Weinzeitung 17/20, Jancis Robinson 17/20, RVF 14-15/20 Bettane et Desseauve 89/100, James Suckling : 92/100 Concours Mondial de Bruxelles 2019 Silver Medal

