



2013

ORIGINE

LALANDE DE POMEROL

A full-bodied irresistible wine



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| <i>Owner:</i> | Benoît TROCARD |
| <i>Aera:</i> | 1 hectare |
| <i>Soil:</i> | Clayey gravels |
| <i>Blending</i> | 90 % merlot 10 % cabernet franc |
| <i>Type of aging:</i> | 20 months in 100% new French oak barrels |
| <i>Alcohol degrees:</i> | 13% |

Origine derives its essence from the know-how of fifteen generation of winemakers. Planted over a hundred years ago by Charles Trocard, 11th generation of the family, the vine stocks offer beautiful grapes picked and sorted by hand at each vintage. Just after handmade harvest, the winemaking team makes integral vinification. Fermented in 100% new French oak barrels, Origne will enchant you with its 90% Merlot, giving it depth and incredible smoothness. A touch of cabernet franc (10%) will also allow you to enjoy the ageing potential and the delicacy of our wine. Origne bottles are all numbered to guarantee you the authenticity and rarity of our wine. You will be delighted by our gorgeous deluxe packaging!

TASTING BY OUR CELLAR MASTER:

Intense and Brilliant red colour with purple tinge. Complex smell of fresh and ripen fruits, associated with a lightly woody side. It's a wine with a lot of fineness and lightness. A nice floral bouquet, with cedar and blackcurrant hints. The palate is greedy, silky with round tannins. A good length on the fruit.