



2016

ORIGINE LALANDE DE POMEROL

A full-bodied irresistible wine



<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>	14%

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:

Deeply red colour. Ink.

The smell is complex with an association of fresh and ripen fruits like blackcurrant and blueberry.

Toasted and vanilla notes develop on freshness.

The palate is charming, vivid with a nice tannic structure.

This wine is round, greedy with a beautiful fruity persistency.