

Château Lacombe Noaillac Médoc



47% Cabernet Sauvignon, 45% Merlot, 5% Cabernet Franc, 3% Petit Verdot.

Wine making process: In stainless steel vats. Each has its own temperature control system.

Ageing: In oak barrels (15% of new barrels every year).

Around a beautiful mansion house built in 1834 the vineyard was created between 1979 and 1982. Overlooking the estuary of the Gironde, it is lying less than 10 kms from the Ocean which regulates its climate. Private property of Jean Michel Lapalu, the château was added to the other possessions of the Lapalu Group in 1996. The style Lacombe Noaillac is mainly inspired by a notion of pleasure. This wine with its round and supple flavour can be served as soon as it is bottled, two years after the harvest.

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