

CHÂTEAU LANESSAN

HAUT-MÉDOC

2024

AOC : Haut- Médoc

BLEND : 60% of Cabernet Sauvignon, 40% of Merlot,

SOIL : Deep Garonne gravel soil and a gravely and clayey subsoil.

AVERAGE AGE OF VINES: 20 years

HARVEST PERIOD : From September 23rd to October 9rd 2023

WINEMAKING PROCESS :

Machine harvest with grapes selection by optical screening.
Fermentations and macerations in coated concrete tanks with temperature control system.

Aged for 12 months in 225 liter French oak barrels.
30% new barrels, 70% one-year-old barrels.

PROFIL:

The 2024 vintage captivates with its vibrant aromatic intensity and radiant freshness, striking a perfect balance between elegance and indulgence.

Its expressive nose unveils a refined fruit profile, dominated by crisp red berries such as raspberry and redcurrant, adding a lively and inviting character.

On the palate, the precise and generous attack is lifted by a bright freshness that enhances the wine's finesse. The silky, seamlessly integrated tannins provide both structure and a luxuriously velvety texture, leading to a beautifully harmonious finish.

