



CHATEAU
GRAND ORMEAU

Lalande de Pomerol



2, route du Grand Ormeau - 33500 Lalande de Pomerol - France
contact@chateaugrandormeau.com



CHÂTEAU GRAND ORMEAU 2018 LALANDE-DE-POMEROL



TOTAL AREA 13.3 ha.

AREA CONCERNED 6.3 ha.

GEOLOGY Graves on basement clayey-gravelly and clay.

BLEND 70% Merlot, 16% Cabernet Franc and 14% Cabernet Sauvignon.

AGE OF THE VINES 50 years.

HARVEST DATES from 17/11 to 4/10/2018.

VITICULTURE The vineyard is managed in a traditional way and according to the principles of reasoned cultivation, with mechanical maintenance of the soil (removal of herbicides).

The main pruning type is the Guyot. During the year, manual thinning and stripping operations are carried out.

The harvest is manual with a double-sorting system (on the plot and before vatting).

VINIFICATION vinification is carried out in stainless steel or wooden tanks, with thermoregulation. The vatting lasted between 3 and 4 weeks.

The wines are then aged in oak barrels French for 16 months (35% new barrels).



JAMES SUCKLING
90/100

LISA PERROTTI
89-91/100

ANTONIO GALLONI
91/100

Jancis Robinson
JancisRobinson.com
16.5/20

MARKUS DEL MONEGO
90/100

falstaff
GENIESSEN WEIN ESSEN REISEN
PETER MOSER
92/100

vinaria

PETER SCHLEIMER
15.5/20

Yves Beck
91/100

VerteVin
MAGAZINE & WEBSITE FOR WINE & SPIRITS LOVERS
J. CHOUKROUN
92-93/100

LE GUIDE HACHETTE DES VINS
2022