

GRAFT
WINE COMPANY

LES TERRES BASSES ROUGE / CHÂTEAU LABALLE / 2020 / SOUTHWEST / FRANCE

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

A family-owned winery established in 1820, and located in the heartland of Gascony. Things began with Jean Dominique Laudet, a former spice merchant in the French Antilles who decided to return home and begin producing Armagnac. The family continued Armagnac production until 1970, when Noël Laudet, former steward of Château Beychevelle decided to diversify and begin the production of dry white wines. Since 2007, Cyril, 8th generation, runs the vineyard. He has expanded the wine range offering now a complete range of white, rosé, red and sweet white wines along with new style of armagnacs.



VITICULTURE + VINIFICATION

The Laballe vineyard is located at the heart of Gascony, on a sunny hillside and chalk-clay soils. Maceration for 10 to 12 days at a controlled temperature (between 22 ° C) makes it possible to associate structure and aromatic potential. The ageing in tanks lasts 6 months. Malolactic fermentation is not sought.

TASTING NOTE

Ruby color with clear and brilliant reflections. Subtly fruity nose of raspberries and cassis, fresh and mineral on the palate with good length and an overriding fresh salinity thanks to the maritime climate.

FACTS + STATS

WINEMAKER	CYRIL & JULIE LAUDET
VARIETIES	40% CABERNET SAUVIGNON, 30% MERLOT, 30% TANNAT
APPELLATION	SOUTHWEST
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
SUGAR	0.3 G/L
TOTAL ACIDITY	3.31 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	49 MG/L
CASE SIZE	6

