Château BECHEREAU La Vallée 2017 AOC LALANDE DE POMEROL

Family estate since the early 19th century, the chateau is situated in the place known as Bechereau. The vines are situated in Neac in front of the vineyard of Chateau la Fleur de Bouard (Hubert de Bouard from Angelus is the owner), on an excellent clayey soil.



SOILS: Clay and sands

AREA UNDER VINES: 25 ha

BLEND: 90% Merlot

10% Cabernet Franc

CULTURE: Sustainable culture of the vineyard with use of copper and sulfur, and organic pesticides.

Mechanical harvest.

VINIFICATION: With the advices of Michel Rolland's team. Strong commitment of the owner to limit the use of water and electricity in the vinification process. Half of the production is vinified in small stainless steel vats of 80 hl, in a traditional way and aged in oak barrels during 12 months. The other half is vinified in new oak barrels all the way from fermentation to ageing. The blending occurs at the end of the ageing and the proportion depends on each vintage.



RECOMPENSES: Médaille d'or Gilbert & Gaillard 2019

