

Château Lacaussade Saint-Martin 'Trois Moulins', Blaye Côtes de Bordeaux, 2018



Ref: 00107/FR

About the producer

Château Lacaussade Saint-Martin is a wonderful property which originated in the 19th century. Bought in 1991 by Jacques and Sabrina CHARDAT, the vineyard of 18 hectares has been progressively extended with purchase of plots and new plantings to extend to 40 hectares today. Jacques Chardat, a graduate Oenologist from the University of Bordeaux, found a wonderful terroir: a limestone plateau perfectly adapted for grape growing.

Wine growing / wine making

The property has been run using organic methods for several years (certified by EcoCert) and is certified ISO 14001 and HEV 3rd level. Sabrina and Jacques have developed a passion for Agroecology and have overseen the planting more than 1 km of hedgerows (maple, hornbeam, willow, hawthorn, dogwood, hazelwood). The vinification follows traditional methods, in thermoregulated stainless steel tanks and ageing in concrete and oak barrels. After one year the final blend is made, and the wine is bottled.

Tasting notes

This wine is rich and full with dark fruit, sweet spice, cinnamon and toasted oak. Silky tannins, elegant with spot on fruit flavours and a complex finish. The vivacity and freshness from the limestone soil gives this wine a wonderful balance.

Decanter WWA 2020 92 points and Wine Enthusiast Best Buy.

Food pairing

Duck breast with porcini mushrooms, rabbit with prunes, haunch of venison, roast beef.

Technical details

Varieties:
80% Merlot
20% Cabernet Sauvignon
Closure: Natural cork
ABV: 14%
Colour: Red

Style: Still wine
Case Size: 6 x 75cl
Oak Aging:
12 months

