



CHATEAU LAMOTHE

CUVEE TRADITIONNELLE red

GRAPE VARIETIES

Merlot: (60%) This grape blends beautiful with the clay soil to produce round rich, heady wines with soft, attractive tannins.

Cabernet Sauvignon: (30%) This variety thrives in hot gravelly soil. It has tannins that is harder than the Merlot and makes it possible for the wine to improve with age.

Cabernet Franc: (10%) This cabernet contributes finesse and fruitiness (raspberries, violets, blackcurrants). It is best suited in limestone soil, and its roots go deep into Château Lamothe's friable sub-soil.

TASTING NOTES

Well balanced between fruit, acidity, tannins and alcohol.

Freshness and fruity (cherry) represent this cuvee.

Elegant tannins, final with a nice liveliness.

Can be aged for 5/8 years.

Best served at 18°C with grilled meats, chicken, pork and cheese.