



CHÂTEAU

l'isle fort

2018

Appellation

AOC Bordeaux supérieur

Planted Area

8.20 hectares

Soils

Clay / Limestone

Density of plantation

6.500 vines/hectare

Yield

45 hl/ha

Average age of the vines

18 years

Wine growing practices

Sustainable farming, mechanical soil work, green harvest

Grape Composition

62% merlot, 14% cabernet franc,
24% cabernet sauvignon

Winemaking practices

Alcoholic fermentation in concrete tanks - vatting time 21 to 28 days - malolactic fermentation in partial barrels.

Particularity of vinification and/or maturation: manual sorting table then vinification in whole grain, punching of the cap with alternating small pumping over operations with manual watering of the marc, use of a vertical pneumatic press with selection of the press wines, maturation in separate batches until final assembly.

Ageing

1/3 in vats, 1/3 in vats with staves for 6 months, 1/3 in barrels (15% new barrels, 70% 1 wine barrels and 15% 2 wine barrels) for 14 months
Barrel makers: 40% Taransaud, 15% Ana Sélection, 15% Saury, 10% Vicard, 10% Seguin Moreau, 5% Darnajaou, 5% Demptos.

Blend

85% merlot, 10% cabernet franc, 5% cabernet sauvignon

Production

30 000 bottles

Oenologist Advisor

Stéphane Derenoncourt



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