



## The château

In 1874, Feret's third edition had already revealed Château Vermont as one of the top growths of the Entre deux Mers appellation.

This vineyard makes up today's 40 hectares of vines planted encircling this 19e century castle.

Since 2010, we work to extract the best of its 'terroir' and restore this property to all its former glory.



Elisabeth et David LABAT

## Vineyards

<i>Area</i>	: 22 hectares
<i>Vineyard age</i>	: 25 years
<i>Production</i>	: 150,000 bottles
<i>Terroir</i>	: clay-limestone with some entirely drained silt
<i>Pruning</i>	: guyot double
<i>Varietals</i>	: Merlot 100%
<i>Density</i>	: 3,000 to 4,000 vine stock/ha
<i>Yield</i>	: 50 hl/ha
<i>Parcel selection</i>	: yes

## Winemaking

<i>Maceration</i>	: yes
<i>Vatting time</i>	: 21 to 28 days
<i>Fermentation T°</i>	: 28 à 30°C
<i>Malo-lactic</i>	: in vats
<i>Type of vat</i>	: stainless steel
<i>Temperature control</i>	: yes
<i>Aging</i>	: in vats
<i>Aging duration</i>	: 8 to 12 months
<i>Alcohol</i>	: 13,5% vol
<i>Consulting winemaker</i>	: Claude Gros

## Tasting Characteristics

Château VERMONT Tradition possesses a ruby red robe.

Powerfull, the nose is very aromatic dominated by the scents of red berries and cherries.

This well balanced blend is characterised by its freshness, its roundness and the quality of its fine and tender tannins, impregnated with fruits.

« Gourmand » and generous this wine may be enjoyed within 2 to 5 years.

# Château VERMONT

## Sensation 2020

A.O.C BORDEAUX



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