

2018

CHÂTEAU LAMOthe-BERGERON CRU BOURGEOIS

A great vintage of Bordeaux !



As this can sometimes happen, the vintage 2018 was not spared by the weather conditions.

Winter and spring were particularly rainy, drowning regularly the vines until June. The result was a late bud break (early April). We needed to apply lot of rigor and perseverance to contain a mildew pressure rarely experienced before.

These particularly wet conditions have also been an obstacle to proper maintenance of the soil where it took a lot of energy to tackle weeds in order to keep clean our vineyard. The vintage was saved thanks to the arrival of the sunny weather, on the end of June which stopped the development of mildew and weeds.

From July, a new year shows up as the 'miracle of Bordeaux' bringing a beautiful summer and early fall.

From that date began to emerge a strong harvest quality potential. Veraison was fast and homogenous. The pursuit of good weather until early September achieved an early phenolic maturity.

This good weather until mid-October allowed to harvest each parcel of the property at perfect maturity, this happens rarely-never in Bordeaux and suggests this vintage 2018 to be exceptional on a qualitative point of view.

The harvest began on the 14th of September with Merlot and ended with the Cabernet Sauvignon on the 11th of October. It took therefore more than 25 days.

The wines from this exceptional vintage offer us a nose with a nice aromatic complexity of red and black ripe fruits. In mouth, they present a beautiful structure combining fullness, sweetness and a long finish.

In conclusion, 2018 is certainly one of the biggest and successful vintage of Bordeaux.

Terroir : Garonne gravel

Area : 77 hectares of which 65 are planted with vines

Cultivation : *Haute Valeur Environnementale* winery : tillage, green manure, double Guyot pruning, debudding, leaf stripping, grass planting , green harvesting...

Varietals : 52% Merlot, 44% Cabernet Sauvignon, 2% Cabernet Franc, 2% Petit Verdot.

Yield : 39 hl/ha

Vinification : in thermo-regulated stainless steel vats

Ageing : 12 months in barrels (30% new oak)

Owner : Cognac H. Mounier & Cognac Hardy.

Managing Director : Laurent Mery

Vineyard manager : David Denechaud

Winemaker : Hubert de Bouïard de Laforest

CHATEAU LAMOthe-BERGERON - HAUT-MEDOC - CRU BOURGEOIS

49, chemin des Graves | 33460 Cussac-Fort-Médoc

Tel. +33 (0)5 56 58 94 77 | Fax +33 (0)5 56 58 98 18 | www.lamothebergeron.fr