

Rive Gauche Wines

Technical Sheet

CHÂTEAU LES ORMES SORBET

AOC Médoc Cru Bourgeois 2010

Hélène Boivert and her two sons Vincent and François take care of this property which has been in the family for nine generations. Located at Couquèques on some of the best limestone *terroir* in the Médoc. This vineyard is predominantly planted to cabernet sauvignon which develops great elegance as it ages. The respect for the traditional methods of viticulture and wine-making have long been recognised in the specialized press for giving wines of great quality and regularity.

This 2010 is now fully mature and an excellent accompaniment to grilled steak or aged cheeses.

APPELLATION:	Médoc Cru Bourgeois
VINEYARD AREA:	20 hectares
SOILS:	gravel and sand mix on a limestone subsoil
GRAPE VARIETIES:	65% Cabernet Sauvignon 30% Merlot 5% Petit Verdot
AGE OF VINES:	average 30 years old
VINE DENSITY:	8,500 vines per hectare
HARVEST:	manual, with sorting table
VINIFICATION:	traditional, in concrete tanks (stainless steel was installed in 2012), with temperature control
AGEING:	16-18 months in French and American oak barrels, 35% new oak
PRODUCTION:	approx. 90,000 bottles
ABV:	13.5%

