

# CARAVELLE

## LISTRAC-MEDOC AOC



### HISTORIQUE :

The Caravelle of Grand Lustrac consists of 35 plots of old vines chosen from among more than 1200 because for the perfect adaptation of the grape variety to the terroir and their low production.

This top-of-the-range Lustrac is only produced in great vintages.

### TERROIR :

Gravel and clay-limestone.

### SURFACE :

5 hectares

### GRAPE VARIETIES :

60 % Merlot.

35 % Cabernet Sauvignon.

5 % Petit Verdot.

### CULTIVATION :

Yield : between 30 and 40 hl / ha.

Sorting of the grapes in the vineyard and in the cellar. Mechanical groundwork.

Sustainable cultivation.

HVE3 from the 2019 vintage.



### VINIFICATION ET ELEVAGE :

Medocan traditional vinification in thermo-regulated stainless steel vats.

Aged for 12 months in oak barrels.

Estate vacuum bottling.

### SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.

Decant one or two hours before tasting.

Wine is not treated, deposit is natural.

This wine will match roasted beef, duck, games and a choice of cheeses : Comté, brebis, sheddar.

### AWARDS :

#### 2016 VINTAGE :

1\* Guide Hachette 2020.

#### 2012 VINTAGE :

Silver Vinalies Internationales 2016 + Silver Mondial de Bruxelles 2016.

