

Château LESTAGE

Listrac-Médoc

Cru Bourgeois

Château Lestage's vineyard dates back to Gallo-Roman times but it was only in the 19th century that the present manor, a splendid example of Napoleon III architecture, was built. Marcel Chanfreau bought the property in 1963 and his grandchildren are continuing his work today. This magnificent property, beautifully positioned on well-exposed slopes went happily through the XXth century. Classified Cru Bourgeois Supérieur in 1932, this classification has been confirmed in 2003. This privileged location, with its early ripening terroir, offers us tasty wines that age superbly.

Sustainable viticulture: Terra vitis

Soil type: Gravelly Pyrenean soil on a limestone and clayey-limestone base.

Area: 42 hectares in a single block

Wine Grape Varieties: 62% Merlot, 37% Cabernet Sauvignon & 1% Petit Verdot

Vine growing: The vines are cultivated according to environmentally friendly growing practices, respecting both the plant and its environment. Vine care constantly ensures that a balance is maintained between the plant and its environment in view of achieving well-aired foliage and a regular load of grapes, which gradually ripen in the sunshine. Depending on their nature, the parcels are ploughed or grassed over between the rows.

Winemaking process: A strict selection of the parcels and the grapes takes place during the harvest. After a gentle crushing and destemming of the grapes, the must is put into small-thermoregulated vats ensuring that the fermentations are perfectly controlled, bringing out the expression, the richness and the nuances of each plot. The vatting period lasts 20 to 25 days depending on the vintage.

Ageing: Maturing lasts around 12 months in merrian oak barrels, a 1/3 of which are replaced each year. We then undertake the final blending before bottling at the chateau.

