

原装进口波尔多圣艾斯代夫丽莲庄园干红ChateauLilianLadouys

产品名称	原装进口波尔多圣艾斯代夫丽莲庄园干红ChateauLilianLadouys
公司名称	温州市韵品贸易有限公司
价格	489.00/瓶
规格参数	品牌:法国波尔多 产品类别:葡萄酒 葡萄酒类型:干红葡萄酒
公司地址	温州市瓯海景山街道西山东路62、64、66号
联系电话	86 0577 89505151 13906648970

产品详情

品牌	法国波尔多	产品类别	葡萄酒
葡萄酒类型	干红葡萄酒	卫生许可证	SP3303041010001143
净重	750 (ml)	保质期	15 (年)
原料与配料	葡萄汁	酒精含量	12.5 (%)
葡萄汁含量	100 (%)	含糖量	小于4 (g)
生产厂家	波尔多左岸梅多克产区的圣艾斯代夫 (saint-estephe) 小产区	原产地	波尔多左岸梅多克产区的圣艾斯代夫 (saint-estephe) 小产区
特产	是	储藏方法	避光常温卧放或倒放
生产日期	见瓶身		

château Lilian Ladouys

st estephe

丽莲庄园干红葡萄酒

圣艾斯代夫小产区

丽莲庄园 (chateau lilian ladouys) 位于波尔多左岸梅多克产区的圣艾斯代夫 (saint-

estephe) 小产区。丽莲庄园 (chateau lilian ladouys) 的历史开始于1654年, 1850年出版的《feret》中提到丽莲庄园的葡萄酒是圣艾斯代夫产区最好的葡萄酒。20世纪初, 由于两次世界大战的影响, 城堡被出售。80年代, 葡萄园开始重建。如今, 城堡的主人 pierre fougere 先生, 他们期待城堡能够恢复到18世纪的水平。

葡萄园面积: 40公顷

产量: 60,000瓶

土壤: 钙质黏土

年份: 2004

树龄: 15-30年

葡萄品种: 60%赤霞珠35%美乐5%品丽珠

酒精度: 12.5% vol

容量: 750ml

包装规格: 750mlx6pcs

产品描述: 60%赤霞珠35%美乐5%品丽珠, 每一粒都经过人工精挑细选, 不锈钢桶控温发酵, 16个月橡木桶陈酿。其中三分之一是每年的新桶。深红色酒裙, 红色水果香味浓郁, 橡木气息清新, 酒体丰硕, 入口饱满, 丹宁柔和, 回味悠长。

食品搭配: 建议与肉类、烧烤及奶酪搭配

最佳饮用温度: 14 ° c -- 16 ° c

2007法国酿酒师协会优质奖章

the wines of lilian ladouys are not ones that i have frequently encountered. imagine my surprise, then, when confronted with a line up of recent vintages, a mini-vertical no

less, at a tasting in london. nonchalantly chewing a stick of gum, the woman was pouring the wines in the most laid-back, disaffected manner that might be possible. her

manner was disconcerting, and rather disinterested in the tasting, and in how the wines were showing, it would seem. would this be reflected in the character of the wines at

all?

what is known of the history of lilian ladouys begins in 1654, when the property was in the ownership of jacques de bercoyan, a bordeaux magistrate. by this time the estate

was already known as la doys, an obvious precursor to the ladouys of today, although the origins of this name remain

unclear to me. from bercoyan the estate passed to the

barre family who acquired it during the 18th century, and who maintained their dominion over these vineyards for 150 years. under their tutelage the estate produced wines of

high quality judging by the opinions of the time, which ranked lilian ladouys considerably higher than most would place it today. by the early 20th century however, during the

difficult years between the two wars, the estate had deteriorated, and it was sold off in a piecemeal fashion. today, however, under the directorship of pierre fougere who

heads up the soci é t é chateau lilian ladouys, there has been investment and reported improvements. and for some years now the wines have been made under the auspices

of georges pauli, so there should perhaps be some optimism that they may once more be as glorious as the estate's 18th century reputation suggests they can.

the estate covers 48 hectares spread in a disparate fashion across the st est è phe appellation, with more than ninety plots of vines in existence. about two-thirds of the

vineyard is situated on wall drained soils rich in coarse gravel, with pebbles up to 8 cm across dominating. the remaining vineyards are, as we might expect for st est è phe, clay

over a limestone bedrock. the varieties planted are 58% cabernet sauvignon, 37% merlot and 5% cabernet franc, and the vines have an average age of up close to 40 years.

once harvested the fruit is fermented in temperature-controlled stainless-steel vats, before transfer into oak barrels, of which one-third are new with each vintage; the wine will

remain here for 18 months before fining, filtration and bottling. the grand vin is chateau lilian ladouys, of which there are perhaps 20000 cases per annum, and the second

wine is la devise de lilian, has a production more in the order of 5000 cases.

the vintages shown on the day ranged from the 2001 up to, omitting the 2002, the 2005. they were obviously young wines, and i enjoyed the opportunity to taste them.

the 2005 was certainly the best of the bunch, with a little more substance than the preceding vintages, but all in all i thought that the wines still fall short of what we might

expect from the published 18th century opinions, and also given the estate's proximity to the likes of cos d'estournel. perhaps the pourer's disinterested manner was

appropriate.