

CHÂTEAU LABASTIDE ORLIAC

THE STORY:

Located South West of France, Right Bank of the Garonne, the venerable Château Labastide Orliac dates back to the 18th century, when the domaine was **among a select number of wine purveyors to the Court of Louis XVI.**

The domaine has been continuously owned & managed by the **Orliac family for over 7 generations.**

Today, sisters Catherine & Isabelle ORLIAC run the 23-acre estate, carrying on **traditional wine making practices** and incorporating a judicious use of technology.

In their quest for perfectly balanced wines, no detail is overlooked – in the vineyard or in the winemaking.



THE WINE:

This is the Family Reserve of the Domaine with an obvious family resemblance with Royal Heritage & Le Prince.

VINTAGE: 2010

GRAPE VARIETALS:

40% Merlot
40% Cabernet Franc
20% Tannat

SOIL:

The Brulhois region has been recognized when it obtained in 2011 its Appellation d'Origine Contrôlée under the name AOC Brulhois.

The Merlot grapes are planted in deep clay soil that has the same structure as the one of Pomerol.

WINEMAKING:

Exclusively hand harvested, the wine is made from the youngest vines which are producing their first grapes which make a wine lighter than Royal Heritage and Le Prince.

Surprisingly not aged in oak, this wine finds its soft tannins in the Tannat grape varietal.

TASTING NOTES:

The wine showing a beautiful deep red color, presents a mix of red & black fruits on the nose and the character of the Tannat grape with the softness of its tannins in mouth.

We recommend to decant this wine before serving for a more memorable experience.

REVIEWS:

- Michel Bettane from *Bettane & Dessauve*, one of the most famous European wine critics & writers, stated that it rivals with the Château Lafleur by Guinaudeau, Château Rayas by Reynaud and Clos-Rougeard.
- This is the first time that it has been released in the US, that is why there is no review in US yet.