



Since 1628

## LA PIECELLE

### *AOC Fronsac*

<b>HISTORY</b>	La Picelle is the name of a one-hectare parcel of vines located in Lalande de Pomerol, but labelled under the appellation Bordeaux. The harvest is brought to the cellars of Château Laborde where it is vinified in specially allocated tanks.
<b>AREA</b>	1 hectare
<b>GRAPE VARIETIES</b>	100% Merlot
<b>TERROIR</b>	A deep gravel sub-soil which is overlaid with the famous 'crasse de fer' (a very firm and stony blend of earth and metal with high content of iron-oxide) of this region. This soil produces wines of great delicacy and silkiness. Made with 100% Merlot, resulting in a wine that is round and smooth, with soft approachable tannins.
<b>YIELD</b>	50 hl/ha
<b>AGE OF THE VINES</b>	15 years
<b>HARVEST AND VINIFICATION</b>	Manual harvest with destemming and hand sorting. The wine is vinified traditionally and aged in tank for 15 months.
<b>AGING</b>	The wine is aged in tank in order to preserve its primary fruit aromas
<b>AVERAGE PRODUCTION</b>	20 000 bottles
<b>ABV</b>	14% vol
<b>TASTING NOTE</b>	An intense nose of ripe fruit (raspberries, cherries and plums). The attack on the palate is supple with soft, rich tannins. Easy to drink, this wine should be consumed within three years of bottling. Perfect for any occasion, from the every day to the special event.
<b>SERVICE TEMPERATURE</b>	16°C to 18°C (61°F/65°F)

Château Jeandeman - 33126 FRONSAC

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