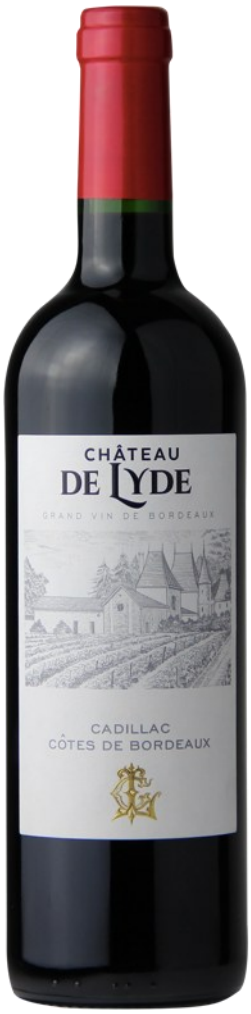
# Château de Lyde

## Cadillac Côtes de Bordeaux

*Château de Lyde is a splendid edifice, most of which dates from the 17th century, we find the year 1622 engraved in the courtyard of the Château. The Garlot family bought the Château de Lyde in 1993, they undertook major renovations, thus bringing back the classified historic Monument Château all its splendor from the past. Its chapel, decorated with a famous painting by the artist Larreydi, is listed as a historic heritage ; Masses are still said there.The Estate had been split in 1973 and the vineyard is now operated by the Gonfrier family. Located in the town of Baurech 22 kilometers south-east of Bordeaux, it enjoys a magnificent gravelly soil on hillsides exposed to the south, which promote the excellent maturity of the wines thanks to optimal natural drainage.*
*This is an elegant, refined wine with wonderfully silky tannins.*




A.O.C.: Cadillac Côtes de Bordeaux

District: Baurech

Vineyard surface area: 110 hectares

Terroir: Clayey/loamy

Grape varieties: 70% Merlot
30% Cabernet Sauvignon

Average vine age: 20 years

Viticulture: Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity. Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches. Mechanical grape harvesting.

*The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.*

Vinification: Destemming, crushing and vatting. Cold pre-fermentation maceration during 72hours, to delicately extract colour and fruitiness. Fermentation and maceration in stainless-steel, temperature-controlled tanks during 20 days on average.

Ageing: 12 months in oak barrels.

Tasting notes:
Château de Lyde is particularly ripe and concentrated. The nose offers aromas of blackcurrant, with grilled and roasted notes. Powerful in the mouth, this wine nevertheless retains great subtlety. The finish remains silky and delicate.
The perfect accompaniment for braised lamb or Bordeaux-style entrecôte steak.

2021 Vintage: Gold Medal, Concours des Vins de Bordeaux 2022
90 PTS WINE ENTHUSIAST
2022 Vintage: Silver Medal, Concours des Vins de Bordeaux 2023
91 PTS JAMESSUCKLING.COM
2023 Vintage: 90 PTS JAMESSUCKLING.COM

VIGNOBLES GONFRIER
BORDEAUX

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