



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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LE PETIT DU CHÂTEAU DE LAGARDE – NO SULFITES ADDED BORDEAUX

Winemaker: Lionel Raymond, Chateau de Lagarde in collaboration with Phillippe Dulong
Appellation: AOC BORDEAUX
Varietal(s): 100% Organic French Merlot
Vineyard: Situated in Saint Laurent du Bois, Entre-Deux-Mers, France

Production Area: 50 hectares of Merlot vines

Yield per Vine & Hectare: Between 40 and 45 hl/ha

Production Area: A mild climate (due to the Atlantic Ocean). Lots of sunshine, and regular rain, the hillside situation and the clay-limestone soil offer the best conditions for the growth of the vines and the grapes.

Vinification: Vinified in stainless steel vats under nitrogen. Bottled in mid-December. No sulfites added!

Training system: The vines are held up by Guyot double wire system (Bordeaux style) to obtain the best maturity and also to avoid phytosanitary disease.

Terroir: Calcareous clay soil. Pesticide-free!

Average age of the vine: 20 years old

Analytical Data: 13%alc/vol.

Tasting Notes: Crimson red with intense purple hints. Le Petit du Château de Lagarde brings us immediate pleasure. Concentrated aromas of fresh red berries. It is a gourmand, aerial wine, with exciting living & free matter.

Enjoy With: Poultry, pasta dishes and your favorite cheese.

Serve at: 60°F – Le Petit is best consumed a bit chilled – not too warm.

Best consumed by: 18 to 24 months after release date.

Notes / Certifications / Awards:



Only Indigenous Yeasts used. Suitable for Vegans. No Sulfites Added.

Certified Organic by Qualité France and USDA NOP.



Los Angeles International Wine Competition 2013

91 pts – GOLD Medal

The ONLY Organic Wine (NSA) to receive this Honor.

Vintage 2012



Supporting Organic Family Farms