

Ch. Landereau 2015 Bordeaux Superieur Rouge

WineWise Code	FVB-BSR15
Country	France
Region	Bordeaux
Color	Red
Alcohol by Volume	14
Acidity	3.20
Residual Sugar	<2
Closure	Natural Cork
Annual cases produced	16,000
Varieties	Merlot 70%, Cabernet Franc 30%
Pumpover or Punchdown?	Pumpover
Destemming	Complete
Fermentation vessel	Stainless Steel
Aging method	Used Barrique 50%, Stainless Steel 50%
Aging duration (months)	12
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Gravel, Calcareous
Vineyard Aspect	South
Vine Yields hl/ha	40
Farming practices	Sustainable
Vine Training Notes	Guillot trained
Grape Picking	Machine

WineWise Notes:

Perhaps it is climate change, perhaps it is the relaxation that comes with advancing years, but Bruno's reds have become less adamant in recent years, without sacrificing the admirable iron-infused sense of place that have always marked them. In this landmark vintage, the wine is predictably full and direct, with a real old-school authenticity to it.



Notes from the producer:

Henri Baylet, a winemaker in North Africa, bought Landereau in 1959 and gave it to his son Michel. Over time, Landereau has grown to 45 hectares of vines. In 1981, Michel bought the neighboring winery Château Hoste-Blanc which today comprises 35 hectares of vines. In 1988 his son Bruno took over the two properties and began the production of dry white wines.

WineWise Notes on Ch. Landereau:

It is not entirely accurate to describe this Bordeaux stalwart as “new” because Bruno Baylet was a staple of the WineWise portfolio in its early days. But it is many years since we worked with his admirable wines, so we are taking the liberty of treating him as a newcomer, as to most of you he will be one. We could not be happier to re-engage with his uncompromisingly honest and forceful wines. The estate has the French certificate of sustainability known as “Haute Valeur Environnementale”.

