



CHÂTEAU DES CERFS

AOC LALANDE DE POMEROL

PRESENTATION

The Château des Cerfs is a family property since 1937. Three generations of the family Vauvrecy-Boutet have worked to preserve the richness of this vineyard.

THE ORGANIC CERTIFICATION

Organic wine since 2014



The organic certification is the validation of a careful work practiced for many years without the use of weed killers or other chemicals in the vineyard. The regeneration of the vineyard, by mass selection, allows the preservation of the oldest vines, naturally resistant to the diseases, without needing to resort to the cloned vines. The age of the vineyard, with 80 years old vines, gives this unique taste to the wines of the property.

TECHNICAL INFORMATION

Owner: Vignobles Vauvrecy-Boutet

Density: 6 500 plants/hectare

Soils: sandy clay

Production: 30 000 bottles

Grape varieties:

- 80% Merlot,
- 10% Cabernet Sauvignon
- 10% Cabernet Franc

Vinification:

Manual harvest and parcellar selection. Aging 50% in vats, 30% in new barrels and 20% in barrels of one wine and more to obtain the best balance between wood and fruit.

Age of the vines: 50 years

Area: 7 hectares



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