

DOMAINES FABRE



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Château LANDAT, AOC Haut-Médoc

CHATEAU LANDAT

is located partly in the northern part of Cissac and partly on the plateau of Vertheuil. The quality of its wines has been recognized since 1881. The estate belongs to the Fabre family since 1976.

SIZE : 22 Hectares, 62,5 acres approximately.

GRAPES : The proportion of the grapes variety are typical from the Médoc :
60 % Cabernet Sauvignon, 35% Merlot, 5 % Petit Verdot
The average age of the vines is an enviable 30 years, a vital factor in the quality of the wine.

SOIL : An alkaline sub-soil with some areas having a gravelly top-soil, others chalky clay, thus bestowing excellent balance.

VINIFICATION : The wine is vinified traditionally but in a modern cellar. It is aged in oak casks (20 % of new barrels every year) and bottled, always at the Château, after fining and a light filtration.

PRODUCTION : 120.000 bottles annually.

VIEILLES VIGNES CUVÉE :

The highly prestigious "Vieilles Vignes" vintage which is also subject to very strict rules, is vinified at higher temperatures with a closely temperature-controlled fermentation and is aged in new oak barrels, so as to obtain a highly rich concentration comparable to the crus classés of Pauillac.

WINE & FOOD :

Serve between 16°C and 18°C with a grilled médaillon of beef, a roast rack of lamb, French cheese.



Decanter
FINE WINE
ENCOUNTER



PRESS BOOK :

HACHETTE, DUSSERT-GERBER, DECANTER, GUIDE GILBERT & GAILLARD.

LE POINT : Beautiful floral, expressive nose. Delicate mouth, vanilla.

Fresh and well-balanced. SCORE : 14/20

DECANTER : Tight ripe blackcurrants and liquorice.

Nice intensity, spricy character. Good silky weight of fruit. SCORE ***

MEDALS:

CONCOURS GENERAL DE PARIS : 2000 : SILVER Medal

CONCOURS GENERAL DE PARIS : 2004 : BRONZE Medal

CONCOURS D'AQUITAINE 2007 : 2005 : GOLD Medal

CONCOURS DE BRUXELLES 2008 : 2005 : SILVER Medal

CONCOURS D'AQUITAINE 2008 : 2006 : BRONZE Medal

DECANTER : 2000 : Recommended ***



TASTING NOTES

Château LANDAT 2002 : Deep garnet red colour. Better to be decanted 1 hour before serving. Then the nose is classic 2/3 Cabernet Sauvignon & 1/3 Merlot. Fine and highly aromatic with ripe cherries and sultanas enlivened by liquorice and vanilla. Fleshy on the palate but supple and graceful structure with a rich and elegant aftertaste.

Château LANDAT 2004 : Raspberry and redcurrant nose. Supple and tasty palate. Well structured with silky tannins. Harmonious aftertaste.

Château LANDAT 2005 : Blackfruit and oak nose. Dense, concentrated palate.