



Technical sheet for 30 ans

Soils

Fine sandy soils with little clay content, colored by small amounts of iron hydroxides, silty soils on the surface.

Methods of vinification

Wines from first presses. Natural vinification with yeast, without any ajoinction, transformation of all sugars into alcohol, temperature control beyond 26°C. Cooling at 6°C until distillation

Still

One continuous distillation, wood firing

Date of distillation

Blend of different years, the youngest was distilled in 1985

Alcohol at distillation

53%-54% vol.

Alcohol at bottling

43,5% vol.

Type of cask

Pedonculate oak casks of 420 liters

Ageing in cask

Until the bottling (which is done as per sales come)

Type of ageing

Natural ageing in the main cellar of Lacquy, natural evaporation between 3 and 4% per year, bottles at cask strength, no addition of colouring, oak aromas or sugar

Method of blending

Blended two years before bottling minimum

Grape variety(ies)	%	Density per hectare	Average age of vines	Type of pruning
Baco	80%	3600	35 years	"guyot"
Colombard				
Ugni-Blanc	20%	3600	20 years	"guyot"
Folle-Blanche				

Tasting notes

Sustained red amber, limpid and brilliant with golden reflections. Very expressive and sweet nose with notes of spices, vanilla, cocoa, and wildflowers. Very complex with a loaded structure, a very long and creamy end of mouth with notes of spices, flowers and candied fruits.