

# Château Yveline Cuvée Sasha Lalande de Pomerol

*The wine shows a dark color which slowly evolve.  
On the palate, the grape merlot cultivated on a clayey soil brings it flesh,  
suppleness and strength. Fruity, it is easy to taste young but it will benefit  
from its ageing which allows a slow evolution of its tannins and primary aromas,  
which are precursory of its bouquet.*

**HISTORY AND LOCATION:** Located east of the appellation Lalande de Pomerol in the district of Neac, this family-owned estate for over two centuries is today run by Christian Durand.

**VINEYARD AREA:** 3.25 hectares

**SOIL:** 15% of clay, 30% of silt, 55% of sands and a gravelly subsoil rich in iron concretions.

**PLANTING DENSITY:** 6000 stocks per hectare

**GRAPE VARIETALS:** 90% Merlot, 10% Cabernet Franc

**HARVESTING:** hand-picking with a selective sorting out before vinification.

**VINIFICATION:** Traditional vinification in thermoregulated stainless steel or covered concrete vats with 2 to 3 weeks of maceration.

