## Château Lamothe-Despujols

Sauternes Grand Cru Classé en 1855









Château LAMOTHE was built in the 16<sup>th</sup> century behind what had been a small Merovingian fort, a testimony to the resistance of the people of Sauternes against the Saracen invasions of the 8<sup>th</sup> century and the Norman incursions of the 9<sup>th</sup> century. Later, during the Hundred Years' War, it served as an impressive military stronghold. The lords of Fargues and Budos were its owners. In 1814, Jean-François de Borie sold LAMOTHE to a British negociant by the name of Dowling.

Since 1961, first Jean, and then Guy Despujols have devoted their labours to this outstanding 'terroir', overlooking the Ciron valley, two of its tributaries and the charming village of Sauternes. The average age of the wines here is over 40 years. They seek their nutrition and balance in the surrounding deep gravel and clay soils. Guy Despujols has been running the estate since 1989, investing his fierce devotion, enthusiasm and stubborn determination into producing this great wine.

VILLAGE Sauternes

VINEYARD AREA CLASSED GROWTH 7.5 Hectares (18\_acres)

CLASSED GROWTH SOIL TYPE Sandy gravels over deep clay-gravel subsoils. High point of

Sauternes, facing southeast and southwest.

GRAPE VARIETIES 85 % Sémillon, 10 % Sauvignon and 5 % Muscadelle.

VINIFICATION Hand picked on 5-6 successive occasions to select only concentrated

botrytized grapes, transportation in wooden tubs, press filled

by racking process, pneumatic pressing, juice selection, fermentation

lasting 30 to 45 days in French oak barrels.

MATURING 5 months on total lees with stirring. Maturing period in

barrels. Botting at the end of 26 months.

CLASSED GROWTH AVERAGE ANNUAL PRODUCTION 16000 bottles

FOOD RECOMMENDATIONS Partially cooked foie gras, ewe's milk cheese, apricot tart.

FOR TASTING As an aperitif and especially to finish off a meal.

Temperature 8-10 °C / 46 °-50 °F

SPECIAL FEATURES Feudal mound behind the château.

VISITS Château visit – daily by appointment from 10 a.m. to 12

noon and 2 to 6 p.m. Wine tasting and sales – daily without appoint-

ment (19, rue Principale).

Maximum of 30 people. English – Spanish.

OWNERS Despujols Family.

## 2011 Vintage:

"Pure, focused, vibrant flavours. Wonderful layers from dried chrysanthemums to pineapple and sweetened ginger. Silky texture. Fairly long length. Drink 2021 – 2036." 17 points (Decanter.com – 16 avril 2012) 89-91 Roger Voss (Winemag.com -2 avril 2012) 91/100(Wine Enthusiast Magazine – février 2015)

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