



Château LES VIEUX ORMES

Appellation	Lalande-de-Pomerol
Owner Oenologist	Vignobles Jean-Paul Garde Yannick Reyrel
Vineyard size	15 hectares (37 acres)
Soil Types	Clay and gravel
Vineyard grape varieties	80% Merlot - 10% Cabernet Franc 10% Cabernet Sauvignon
Viticulture	« Culture raisonnée » Soil tilling (4 ways) Vine growth management adapted to the climatic conditions
Harvest	Manual sorting in the cellar
Winemaking	In thermo-regulated stainless-steel vats

History

As one of the oldest family-owned vineyards in the region, Château Les Vieux Ormes has seen passion and know-how transmitted from father to son for six generations of the Garde family. Located on an enviable terroir of large gravels and clay, Château Les Vieux Ormes is a lovely example of this often underestimated appellation.

Jean Paul Garde took over from his father in 1974. His enthusiasm and determination to craft wines in the purest expression of fruit and terroir led him to undertake many ambitious improvements of the property, vineyard, and cellars over the years. Today, his son Frédéric follows in his father's footsteps, aided in his task by oenologist Yannick Reyrel.

The vineyard, which boasts an average vine age of 35-40 years, is maintained traditionally (tilling of the soil, manual de-leafing, green harvests). The grapes are harvested at full maturity and sorted manually before being vinified, plot by plot, in small thermo-regulated stainless-steel vats with the goal of preserving the full character of the fruit.

The wines of Château Les Vieux Ormes are supple, charming, and can be enjoyed after just two or three years of cellaring.