



Maison fondée en 1827

Lapostolle

Curée Alexandre

MERLOT

VINTAGE: 2024

HARVEST DATE: March 18th to April 2nd.

D.O.: Apalta

COMPOSITION: 85% Merlot, 10% Carmenere, 5% Cabernet Franc

PRODUCTION: 1.378 cases of 9L.

TASTING NOTES

COLOR: Beautiful red color, with bright red robe.

NOSE: Red fruit aromas such with fresh herbs aromas and a touch oak flavors.

PALATE: Balanced and elegant palate, with well textured tannins, and a long lasting finish.

PAIRING AND SERVICE

Drink now or cellar for several years. Decant for 1 hour and serve at 16°C (58° F). Enjoy with homemade pastas such as beetroot capeletti stuffed with cheese and pistachios or turkey panzotti and bolognesa sauce.

TECHNICAL DATA

Alcohol: 14.5%

pH: 3.41

Total Acidity: 3.8 g/L

Residual Sugar: 2.35 g/L

WINEMAKING

Fermentation Type: 100% in Stainless Steel Tanks.

Maceration: 28 days.

Fermentation Temperature: 24°C - 28°C.

Aging: 100% of the blend was aged in 225L French oak for 15 months, in second and third and fourth used French oak barrel.

Aging Potential: 8 years.

Bottling Date: September, 2025.



DOMAINES BOURNET - LAPOSTOLLE

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HARVEST CONDITIONS

The 2023-2024 vintage is considered a fresh and wet season, for its moderate temperatures all over the growing period and a very important amount of rain concentrated mainly during the winter (June to August). We had an historical amount of rain, with 1.008 mm from June to August, that is 70% more than the historical. All over the season, we had higher lower temperatures (+54%), with a winter with higher minima and maxima, so the bud break was early and so the flowering, for about 10 days. The springtime was also wet, with a wider thermal amplitude and a moderate raise in maximum temperatures and many overcast days (-5% average sunlight). No frost or heat waves were recorded. The summer brought moderate maxima and higher minima with normal sunlight. The fruit set and veraison were quite uneven and delayed between 5 to 12 days.

These conditions brought some fungi disease pressure, so canopy management and controlling the growth was key to keep balance in the vineyard. The fall was fortunately dry until late April and cold. Under these significant cooler conditions, the heat summation was 23 % lower than the past nine vintages which was at the end a positive factor. We had a slow pace of evolution in general, so we had to monitor very carefully the different blocks of our vineyards and wait patiently for the maturity. It was a slow vintage with a very wide window for picking. The harvest was finally delayed for about 10 to 20 days depending on the variety. We did a very detailed selection and many passes, harvesting almost row by row.

The yields ended being on the lower side, not surprisingly after the uneven conditions (about 10% lower yields). Considering the challenges we faced, the wines show great deep color, with elegant tannins and juicy texture. Relatively moderate alcohol levels, remarkable acidity, expressive nose and an elegant structure reflect the conditions of the vintage.

HISTORY

The Cuvée Alexandre line is focused on bringing the finest expression of a variety from our own vineyards. This Cuvée Alexandre Carmenère has its origins in our Clos Apalta estate in the Apalta Valley, known throughout Chile for the quality of its red wines. The region's particular soil and climate conditions make for very elegant, complex wines with great structure, depth, color and an excellent ageing potential.

Lapostolle is born in 1994 under the idea to magnify the exceptional terroir of Apalta with French expertise. Shaping the vineyard foot by foot, the family succeeded in making Lapostolle one of the most premium winery of Chile.

Recognized as "New World Winery of the Year" by Wine Enthusiast in 2008, Lapostolle is considered as one of the most premium winery in Chile. Currently, the team behind the creation of Lapostolle is led by the son of the founders and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet.

ESTATE

Este Cuvée Alexandre Merlot proviene de parcelas seleccionadas de nuestro viñedo Clos Apalta, ubicado en el Valle de Apalta, cerca del pueblo de Santa Cruz, a 170 Kilómetros al Suroeste de Santiago.

CLOS APALTA VINEYARD

Location: El Cóndor, Valle de Apalta, Colchagua Valley

Coordenates: 34°36'30.77"S

71°17'46.34"W

Elevation: 185 - 385 meters above the sea.

Distance from the sea: 70 Kilometers

Surface area: 23.6 ha seleccionadas de 160 ha total.

Plantation: 11.8 ha en 1940, 5.000 plantas/ha 10.4 ha en 2006, 6.666 plantas/ha 1.4 ha en 2014, 6.666 plantas/ha.

Training System: Vertical Trellis in a Double Guyot

Production: 55 hL/ha.

Certification: ISO 14.001, HCCP, Carbon Neutral.

GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening for the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine. The river has a cooling influence on the climate.

CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a winter only rainy season and a long dry summer season. During the growing season, warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. We benefit from a wide temperature fluctuation between night and day which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

SOIL

Apalta has very old soils originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. In the hillside, the soils present angular stones, well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some old alluvial material, from receiving the material from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.



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