

- Owner: Plomby
- Adress: Lieu-dit Le Lau, 33500 Arveyres
- Phone: 0033 557977750
- Other activity: room rental – guided tour of the vineyard and his garden
- History:

Château Le Lau has been built in 1762 by the talented Victor Louis's architect who did the beautiful theatre at Bordeaux. Rocked by the Dordogne's river, the wine estate shows an unaltered biodiversity with his forest, grasslands, gardens (French, English and Japanese), orchard, vegetable garden without missing full of birds and others animals. This magic place has inspired the cinema; the producer Pierre Gaspard-Huit shoot « The bride was too beautiful » with Brigitte Bardot in 1956.

The vineyard, which has been planted on the plateau of Arveyres and on the hillsides along the valley, has a great South and South west exposition and takes advantage of the temperate Oceanic climate.

- Philosophy:

Look after our plants with love and conscious, this is the spirit at Le Lau!

We wish above all to create an authentic wine which express the identity of his terroir by being thankful of the nature. That's why we practise organic agriculture. We are mainly looking forward to reaching the freshness of the fruit, the finest and harmony in our wines. We are doing a plot vinification in order to create unusual wines such as Red Pearl and Black Pearl.

- Area: 12ha
- Soils: gravelly, clay, sand, silts
- Grape varieties: 80% Merlot, 8% Cabernet Sauvignon, 8% Cabernet Franc, 4% Malbec
- Name of the wine: Perle Rouge *Red Pearl*
- Colour of the wine: Red
- Soils: Gravelly soils
- Vine training: Organic agriculture in conversion

- Vinification: It is a selection from our oldest vines (more than 50 years old) with no clones. Carefully and well thought out with only the intervention it needed.
- Tasting notes: Perle Rouge is delicious and charming. Ruby ~~in~~ colour with purple tints, the bouquet has got flavours of red and black fruits thanks to the ripeness of the Merlot. A well balanced mouth between roundness and freshness. A finish with silky tannins will offer you an enjoyable and digest wine.
- Wine-pairing: Combine with gourmet's cooking made with fresh local products and seasonal ingredients.
- Awards:
Vintage 2015: **gold medal** at the Concours Agricole de Paris 2017 and gold medal at the Concours Agricole de Bordeaux 2016.
Vintage 2014 : **Silver medal** at the Concours de Bordeaux 2015 and **One star** : Guide Hachette 2018