

# CHÂTEAU DES LAURETS 2016

Puisseguin Saint-Emilion



The vines of Château des Laurets are spread over two neighbouring appellations : Montagne Saint-Emilion and Puisseguin Saint-Emilion. Built circa 1860, the château features an octagonal tower overlooking the grounds. The vineyards are planted on south-facing slopes **with limestone outcrops**. The excellent clay-limestone soil gives this Merlot-based Saint-Emilion wine its distinctive taste. **Baron Benjamin de Rothschild acquired this superb property in 2003, aiming from the beginning to achieve its fine potential.**

**VINEYARD AREA** : 40ha (36ha for the main wine)

**BLEND** : 80% Merlot et 20% Cabernet Franc

**ALCOHOL** : 14 %

## THE VINEYARD

**SOIL TYPE** : Limestone and clay

**AVERAGE AGE OF THE VINE** : 25 years

**VINE DENSITY** : 5 500 vines/ha

**GRAPE VARIETIES** : 80% Merlot, 20% Cabernet Franc

**PRUNING** : Double Guyot

**VINE MANAGEMENT** : Natural grass cover

**HARVEST** : Mechanical

**HARVEST PERIOD** : Merlot from October 05<sup>th</sup> to 19<sup>th</sup>, Cab. Sauvignon the October 20<sup>th</sup>

## THE WINE

**WINEMAKING** : Cold soaking and fermentation in oak and stainless steel vats with automatic temperature-control. Post-fermentation micro-oxygenation during maceration and malolactic fermentation in oak and stainless steel vats.

**AGEING** : 30% in new barrels, 30% in second fill barrels, and the rest in vats.

**AGEING DURATION**: 14 months

**PRODUCTION** : 250 000 bottles

## TASTING COMMENTS



The violet robe is transparent.



The extremely fresh nose expresses intense black fruit notes. Hints of cedar mingle with the aroma of Morello cherries.



The elegant palate possesses a bold attack followed by magnificent breadth; the sophisticated velvety tannins evoke crisp black fruits. The whole is underlined by a restrained woodiness with a subtle liquorice redolence. The finish is long and persistent.



While the freshness of this young wine is very pleasant, it also promises an excellent cellaring potential (above 10 years).

## FOOD & WINE PAIRING

*This wine will perfectly match with appetizers, white or red meat (with some veal rolls or beef pieces for instance) grilled or in sauce and fine cheeses.*

The food & wine pairing of **DAMIEN AZÉMARE**, sommelier of the " **Four Saisons** " in Megève :

*The power and acidity of the Château des Laurets 2016 will reveal the subtle flavors of Brie de Meaux*

## RATINGS & COMMENTS

**92 pts JAMES SUCKLING JAMESSUCKLING.COM** 04/02/2019

*"Very pretty and pure aromas of dark cherries and plums here. Full-bodied with firm and very polished tannins. Juicy finish. A blend of 80 per cent merlot and 20 per cent cabernet franc. Drink in 2021."*

**15,5/20 BERNARD BURTSCHY BERNARD BURTSCHY** 07/06/2017

**15-15,5 RVF** 23/05/2017

