

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 05th to 19th, Cab. Sauvignon the October 20th

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 ALEXANDRE PONS, sommelier of the " **Four Seasons** " in Megève: *The power and acidity of the Château des Laurets 2016 will reveal the subtle flavors of Brie de Meaux.*

RATINGS & COMMENTS

GOLD MEDAL SELECTIONS MONDIALES DES VINS CANADA 2020

GOLD MEDAL SAKURA JAPAN WOMEN'S WINE AWARDS 2020

92 pts JAMES SUCKLING JAMESUCKLING.COM 04/02/2019

