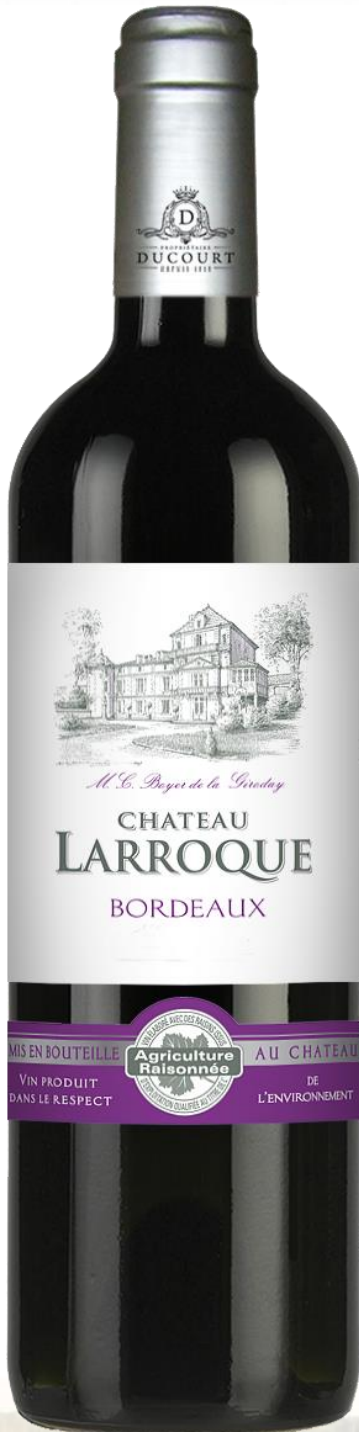




CHATEAU LARROQUE

BORDEAUX ROUGE



Marie-Christine, prestigious left-bank prop
appellation. The 60-hect
building, which dates from
different-coloured wines t

VINEYARD

Region : Bordeaux, Left b

Surface area : 46,2 hectare

Soil type : Loamy-clay

Grape varieties : Merlot, Cabernet Sauvignon, Cabernet Franc

Vineyard management : Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE WINE

Harvest : Machine harvesting in the cool, early m

Macération : Pre-fermentation cold maceration c

Fermentation : Alcoholic fermentation in thermo
around 26°C then a gentle vatting for 3 weeks a
separation of the press and free-run juice. M
regulated stainless steel vats at around 18°C

Ageing : Ageing in oak and stainless steel

Annual production : 300 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Dark ruby

Nose : Sweet and fruity red fruits, spicy

Mouth : Velvety and fruity attack , conc

Food pairings : Deli meat, tapas, red me



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