



# CHATEAU LARROQUE

BORDEAUX ROUGE

Marie-Christine, the daughter of Henri Ducourt, purchased this prestigious left-bank property in 1979, which lies on the border of the Graves appellation. The 60-hectare vineyard was rapidly replanted and the château building, which dates from 1348, was restored. Our family now produces three different-coloured wines there: red, white and rosé.

## VINEYARD

**Region :** Bordeaux, Left bank, France

**Surface area :** 46,2 hectares

**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 morning

**Macération :** Pre-fermentation cold maceration of 24 to 48 hours

**Fermentation :** Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel vats at around 18°C

**Ageing :** Ageing in oak or stainless steel vats. Ageing in oak for 12 months. Bottling and ageing in our cellars for at least 12 more months

**Average annual production :** 300 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Dark garnet hue

**Nose :** Red fruits, almond and hazelnut, with a faint vanilla aroma

**Mouth :** The silky, velvety attack reveals a pleasant, concentrated with good structure. Flavours of dried fruits, and a combination of liquorice and toasted notes

**Food pairings :** Charcuterie, tapas, red meat, white meat, cheeses

