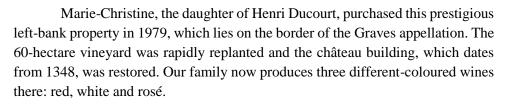


# CHATEAU LARROQUE

## **BORDEAUX ROUGE**



#### **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 and well-structured wine, wine a combination of fruits pastes' flavours, liquorice and toasted notes, and an elegant finish

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

