

# EDMOND DE ROTHSCHILD HERITAGE

## Chateau Des Laurets 2017



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	CABERNET		
<b>Region:</b>	BORDEAUX		
<b>Vintage:</b>	2017		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	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 20t		
<b>Vinification:</b>	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		
<b>Appearance:</b>	The violet robe is transparent.		
<b>Bouquet:</b>	The extremely fresh nose expresses intense black fruit notes. Hints of cedar mingle with the aroma of Morello cherries.		
<b>Palate:</b>	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).		
<b>Cellaring:</b>	10+		
<b>Food Match:</b>	GAME/MEAT		
<b>Technical Analysis:</b>			
Alcohol:	13.50%	Packaging:	6 x 750ml