

CHÂTEAU DES LAURETS

2017

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 2017, bottled in July 2019, has a rather intense ruby red colour. The limpidity is perfect.



The first impression on the nose offers a subtle blend of black fruit aromas with a dominant of blackcurrant. A controlled ageing of 30% in new wood brings a harmonious aromatic complexity; the black fruit blends with spices without any harshness. Elegant!



The mouth reveals a frank and assumed structure directed all in length, no excessive opulence in this vintage all in "lace". The aromas of fresh and crisp fruit give the wine a juicy side, all well chiselled by an already well-integrated woodiness. As is often the case at Château des Laurets, the small, spicy notes on the finish perfectly enhance the lovely tension of the overall.



Already a lot of immediate pleasure with Château des Laurets 2017, with potential for at least 8-10 years. It will be perfect with, for example, beautiful grilled red meats.

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 DAMIEN AZÉMARE, sommelier of the "Four Saisons" in Megève: *To enjoy with a Périgordians salad.*

RATINGS & COMMENTS

BEST OF SHOW-GOLD MEDAL MUNDUS VINI SUMMER TASTING 2022

GOLD MEDAL COUCOURS MONDIAL DE BRUXELLES 09/06/2020

90 pts YVES BECK BECKUSTATOR.COM 12/19/2019

