

CHÂTEAU DES LAURETS BARON
EDMOND DE ROTHSCHILD
SÉLECTION PARCELLAIRE
2016

Puisseguin Saint-Emilion



Ever since his purchase of Château des Laurets in 2003, Baron Benjamin de Rothschild wanted to reveal the quintessence of this estate by making a special cuvée from the best plots of Merlot. The grapes are picked and sorted by hand, then fermented with all the care and attention worthy of a great growth. This rare wine, only produced in the best vintages, reflects all the quality of great Saint-Emilion made primarily from Merlot – a subtle combination of elegance and character.

VINEYARD AREA : 4 ha

BLEND : 100 % Merlot

ALCOHOL : 14,5 % vol.

THE VINEYARD

SOIL TYPE : Limestone and clay

AVERAGE AGE OF THE VINES: 70 years

VINE DENSITY: 5 500 vines/ha

PRUNING : This cuvée is made from several plots located in the highest part of the vineyard that receive special attention during pruning, suckering, bud thinning, green harvesting, etc.

VINE MANAGEMENT: Natural grass cover

HARVEST : Hand-picking at optimum maturity with careful sorting, both in the vineyard and on a mechanical sorting table in the cellar prior to destemming.

HARVEST PERIOD: September 27th and October 4th 2016

THE WINE

WINEMAKING : Cold soaking and ageing in oak vats. Pumping over and pigeage (punching down the cap). Automatic temperature control and post-fermentation micro-oxygenation during maceration. Malolactic fermentation and ageing in new barrels.

AGEING : 100% new barrels.

AGEING DURATION: 16 months.

PRODUCTION: 20 000 bottles.

TASTING COMMENTS



The colour is deep, almost black.



The nose releases lightly toasted notes of fresh wood with black cherries, a mark of the exceptional maturity of this vintage. The aromatic complexity is remarkable in its elegance and full body.



It is this body that predominates both the palate and the nose. The tannins are elegant, supple, and velvety. Tasting offers an explosion of ripe fresh fruits such as lightly stewed black cherries and blueberries. This wine matured in new French oak barrels is defined by a wonderful woodiness balanced by mild toasted notes.



The superb tautness, a signature trait of the terroir, of this great vintage promises great bottle-ageing capacity of 15 to 20 years. Exquisite balance and elegance.

FOOD & WINE PAIRING

Perfect for pairing with cured red meats as well as with fish and the finest shellfish dishes. Ideal as well with an assortment of cheeses.

The sommelier's advice : this wine pairs wonderfully with the sweetness of Hereford beef but also with the Farmstead truffled Brie de Meaux.

RATING & COMMENTS

DOUBLE GOLD MEDAL SAKURA JAPAN AWARDS 2020

91 pts DECANTER WORLD WINE AWARDS 2020

92 pts JAMES SUCKLING JAMESSUCKLING.COM 04/02/2019

91 pts ANTONIO GALLONI VINOUS 01/2019

90 pts NEAL MARTIN VINOUS 01/2019

