

EDMOND DE ROTHSCHILD HERITAGE

Chateau des Laurets Baron 2016



Category:	WINE
Style:	RED WINE
Variety:	CABERNET
Region:	BORDEAUX
Vintage:	2016
Volume:	750ml
Vineyard:	SOIL TYPE : Limestone and clay AVERAGE AGE OF THE VINES: 70 years VINE DENSITY: 5 500 vines/ha PRUNING : This cuve 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.
Vinification:	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
Appearance:	The colour is deep, almost black.
Bouquet:	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.
Palate:	SOIL TYPE : Limestone and clay AVERAGE AGE OF THE VINES: 70 years VINE DENSITY: 5 500 vines/ha PRUNING : This cuve 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.
Cellaring:	10+
Food Match:	MEAT/CHEESE/GAME