

# Château Laroque

## AOC MARGAUX

From plots of gravel, Château Laroque offers the perfect balance between the freshness and crunchiness of Cabernet Sauvignon and the roundness and opulence of Merlot.

Subtle woody and spicy notes accompany bright fruit.

### 2021

Spring frost had relatively little impact on the vines, thanks to late pruning and the location of the vineyard on terroir that is not very susceptible to such episodes. At the beginning of June, plenty of sunshine ensured that the flowering was uniform and of good quality. Extensive and meticulous green harvesting of the vines (pruning, early leaf thinning) kept disease pressure under control. In mid-August, a fine late season set in, enabling the grapes to reach the desired maturity.

### Tasting comment:

Intense ruby colour. Fruity, spicy nose, already open. The palate is lively and full-bodied, taut and mineral. Ripe tannins. A very pretty, long finish with good acidity.

**Harvest:** Hand picked from 24 09 2021 to 14 10 2021

**Blend:** 65 % cabernet sauvignon, 33 % merlot, 2% petit verdot

**Degree:** 13 %

**Production:** 20000 bottles

**Oenologists:** Eric Boissenot, Marco Balsimelli



## THE PROPERTY

### THE WINERY

#### VINIFICATION

DONE BY PLOT  
TEMPERATURE CONTROLLED TANKS

#### AGING

**BARRELS** French OAK (30% new oak)  
Tanks  
**12 TO 15 MONTHS**

### THE VINEYARD

**SURFACE** 12 HA

**SOIL** GRAVELS

**DENSITY** 8500 VINES/HA

**AVERAGE AGE OF VINES**

**40 YEARS**

#### HARVEST

HAND PICKED

### GRAPE VARIETIES

