



EDMOND
DE ROTHSCHILD
HERITAGE

CHATEAU des LAURETS

2009 CHATEAU DES LAURETS BARON



THE STORY

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 a great Saint-Émilion made primarily from Merlot—a subtle combination of elegance and character.

THE VINEYARD

VARIETAL COMPOSITION: 100% Merlot

APPELLATION: Puisseguin Saint-Émilion

AREA: 4 ha

SOILS: Limestone and clay

VINE DENSITY: 5,500 vines/ha

VINE AGE: 70+ years

VINE MANAGEMENT: Natural grass cover, 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.

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

VINIFICATION

FERMENTATION: 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: 16 months, 100% in new barrels

ALCOHOL: 14.5 %

VINTAGE 2009

After a cold, dry winter, the weather turned rainy and cool in April, causing a rather late bud-break and a somewhat slow growth of the vine shoots. As from May 1st however, temperatures rose quite sharply and settled above the seasonal norms, without ever reaching excessive highs. This allowed a quick and successful flowering that promised a very even ripening of the berries. By then a drought had begun to set in, though in these early days we had no idea of how severe and long it would actually be. While these very dry months had some very hot days, the nights remained rather cool. This contrast helped the tannins and anthocyanins to concentrate in the skins of the red.

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