



EDMOND
DE ROTHSCHILD
HERITAGE

CHATEAU des LAURETS

2010 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 2010

Winter was quite cold and dry, causing some delay in the budding. Mixed weather conditions in the spring made the flowering process uneven. Yet, as always, the great terroirs appear to have set their own agenda and ignored the vagaries of the weather, enjoying a fast and homogenous flowering process with perfect results.

The summer of 2010 was as dry as 2009, yet cooler. The absence of extreme heat combined with cool nights compensated for the drought and probably allowed some of the great terroirs' young plants to reach a new quality threshold. It also favoured the aromatic character in all grape varieties and enabled the maintenance of excellent acidity levels – the perfect foil for high levels of alcohol.

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