

CHATEAU des LAURETS

2016 CHATEAU DES LAURETS BARON



TASTING NOTES

Intense deep purple color. The nose features overtones of blackberry, cherry pits and vanilla. It has a myriad of aromas and displays a rare elegance. This 100% Merlot, made to age for a very long time, has an outstanding aromatic complexity. It has delicious blackberry and cherry flavors as well as great body, and a fine structure enhanced by oak ageing for long cellaring. The black fruit flavors are remarkably fresh.

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.

Vintage 2016

The winter was rainy and stormy, with warmer and drier-than-usual temperatures until the end of December. January and February were also mild but had a lot of rain, almost every day. The spring was cool and wet, with even flowering during the first 10 days of June and no frost. The summer was very hot and dry, resulting in a high yield and excellent fruit quality for an exceptional 2016 vintage.

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 DATES: From September 30 to October 9

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 %

AGEING POTENTIAL: This powerful wine with refined tannin can age for 15-20 years.