



Product Information

Area : Bordeaux / Puisseguin-St.-Emilion

Wine style : Red

Varietal : Merlot, Cabernet Franc

Style : Dry

Alc (%) : 13.5

Description

The wines made at the estate are representative of Saint-Émilion. Their blend prominently features merlot, a vine variety that makes the most of the region's clay-limestone soil. Château des Laurets, the flagship brand.

Tasting Note: The 2015 vintage expresses on the nose an intense aromatic complexity. The palate reveals a subtle woody very melted, elegant, with fine tannins. Black fruits are remarkable for freshness.

Food Pairing: Pair nicely with grilled meats, meat dishes with sauce and assorted cheeses.

Grapes: 80% Merlot, 20% Cabernet Franc.

Terroir/Vinification

Terroir: Limestone and clay / cold soaking and fermentation in oak and stainless steel vats with automatic temperature-control. Post-fermentation micro-oxygenation during maceration and malolactic fermentation in oak and stainless steel vats.

Ageing: in barrel (30% new, 30% second fill) and the rest in vats for 14 months.

Accolades

Wine Enthusiast 89 Point!

Decanter World Wine Awards 93 Point!

Robert Parker 89 Points!

Wine Spectator 87 Points!

'2018 vintage
James Suckling 91 Point!