



Château LAMOTHE BERGERON 2011

HAUT MEDOC - CRU BOURGEOIS

- CONSULTANT WINEMAKER : Hubert de Boüard de Laforest -

OVERVIEW

Deemed to be one of the leading Crus Bourgeois Supérieurs wines, Lamothe-Bergeron has always been a benchmark Haut-Médoc wine. Château Lamothe-Bergeron owes part of its name and its reputation to the prestige of the agronomist Jacques de Bergeron, who devoted himself to experimentation and carried out numerous trials in vine cultivation from 1796. From his father he inherited Château Lamothe. The estate remained in the Bergeron family until the 1850s. After Mr. d'Armana acquired the domain, a new château was built (1868) and the property adopted the name Lamothe-Bergeron, enjoying the prestige of a name of high repute. In the early 1970s, the Mestrezat company acquired it and totally reorganized the vineyard. The 1980s were marked by the complete rebuilding of the vatting-room and the restoration of the cask cellar. In the 2000s, it was the turn of Crédit Agricole to set high standards. In 2009, Cognac H. Mounier and Cognac Hardy acquired the estate with great dreams and ambitions.

VINEYARD

Soil: Gravel from the Garonne River

Surface: 67 hectares

Average age of the vineyard: 25 years

Grape varieties: 58% Merlot / 38% Cabernet Sauvignon / 2% Petit Verdot / 2% Cabernet Franc

BLEND

50% Merlot / 50% Cabernet Sauvignon

VINIFICATION

Classical vinification in thermo-regulated stainless steel vats. Ageing for 12 to 16 months in barrels, with 30% new oak.

WINE TASTING

"A little lean but some good berry and sweet tobacco character. Medium body, with medium chewy tannins and a juicy finish." - James Suckling

MATCHING FOOD AND WINE

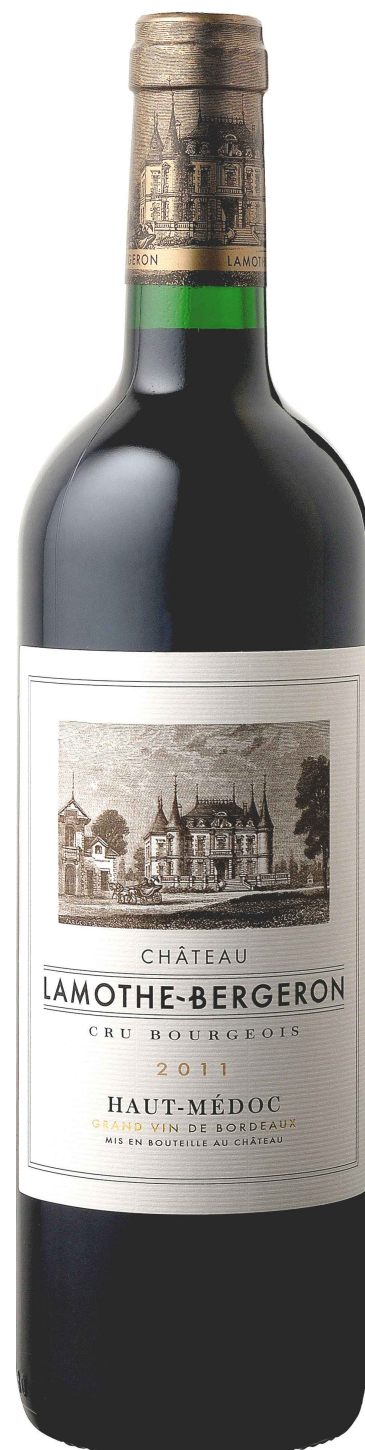
Serve at 17-18°C with rack of lamb roasted with honey and thyme or grilled prime rib steak, along with pan-fried potatoes. Perfect with fine cooked meat or cheese.

AGEING POTENTIAL

From 10 to 15 years

AWARDS

Robert Parker / Erobertparker: 81 | Decanter: 16 | Jancis Robinson: 15,5 |
Rene Gabriel / Bordeaux Total: 16 | James Suckling: 88 - 89



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