

CHÂTEAU DES LAURETS 2015

Puisseguin Saint-Emilion



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

The vines of Château des Laurets are spread over two neighbouring appellations : Montagne Saint-Emilion and Puisseguin Saint-Emilion. Built circa 1860, the château features an octagonal tower overlooking the grounds. The vineyards are planted on south-facing slopes **with limestone outcrops**. The excellent clay-limestone soil gives this Merlot-based Saint-Emilion wine its distinctive taste. **Baron Benjamin de Rothschild acquired this superb property in 2003, aiming from the beginning to achieve its fine potential.**

VINEYARD AREA : 40ha (36ha for the main wine)

BLEND : 80 % Merlot et 20% Cabernet Franc

ALCOHOL : 14,5 %

THE VINEYARD

SOIL TYPE : Limestone and clay

AVERAGE AGE OF THE VINE : 25 years

VINE DENSITY : 5 500 vines/ha

GRAPE VARIETIES : 80% Merlot, 20% Cabernet Franc

PRUNING : Double Guyot

VINE MANAGEMENT : Natural grass cover

HARVEST : Mechanical

HARVEST PERIOD : From September the 30th to October the 9th

THE WINE

WINEMAKING : 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 : 30% in new barrels, 30% in second fill barrels, and the rest in vats.

AGEING DURATION : 14 months

PRODUCTION : 270 000 bottles

TASTING COMMENTS



Deep, very clear, ruby-red colour.



Showing tremendous balance and freshness, the nose displays intense aromatic complexity, with spicy nuances followed by hints of vanilla and red fruit (morello cherry).



The wine reveals subtle, well-integrated oak on the palate, along with exquisite elegance and great length with refined tannin. The black fruit flavours are remarkably fresh.



This wonderfully complex wine will express its full potential in 3-5 years, but can age for at least 10 years.

FOOD & WINE PAIRING

This wine will perfectly match with appetizers, white or red meat (with some veal rolls or beef pieces for instance) and fine cheeses.

The food & wine pairing of **JULIEN GATILLON**, two-starred chef of « **Le 1920** » in Megève : *Salad from Périgord*

RATINGS & COMMENTS

91-93 pts NEAL MARTIN The Wine Advocate 04/28/2016

15/20 BETTANE & DESSEAUME 08/31/2017

91 pts JAMES SUCKLING 14/04/2018

92 pts DECANTER 07/03/2018

