

CHÂTEAU DES LAURETS BARON
BARON EDMOND DE ROTHSCHILD
2015
Puisseguin Saint-Emilion

GREENWOOD

FINE WINE

Est. 1997

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



Ever 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 great Saint-Emilion made primarily from Merlot – a subtle combination of elegance and character.

VINEYARD AREA: 4ha (40ha au total)

BLEND : 100% Merlot

ALCOHOL : 14,5 % vol.

THE VINEYARD

SOIL TYPE : Limestone and clay

AVERAGE AGE OF THE VINES: 70 years

VINE DENSITY: 5 500 vines/ha

PRUNING : 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.

VINE MANAGEMENT: Naturel grass cover

HARVEST : Hand-picking at optimum maturity with careful sorting, both in the vineyard and on a mechanical sorting table in the cellar prior to destemming.

HARVEST PERIOD: from September 30th to October 9th

THE WINE

WINEMAKING : 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 : 100% new barrels.

AGEING DURATION: 16 months.

PRODUCTION: 20 000 bottles.

TASTING COMMENTS



Intense deep purple colour.



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, is of outstanding aromatic complexity. It has delicious blackberry and cherry flavours as well as great body and a fine structure enhanced by oak ageing for long cellaring.



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

FOOD & WINE PAIRING

The structure & freshness of this wine will be a perfect match for dried aged red meats as well as the finest fish or shellfish.

The food & wine pairing of **JULIEN GATILLON**, two-starred chef of « **Le 1920** » in Megève : *Crispy Creel-fished Lobsters – Truffled Parsnip Purée, Veal sauce.*

RATINGS & COMMENTS

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

15,5/20 BETTANE & DESSEAUVES 08/31/2017

