

CHÂTEAU LAROCHE

Available vintages : 2019/2020

Available sizes : 75cl/ 150cl/ 300cl

PRESENTATION



Château Laroche, a wine classified in the Côtes de Bourg appellation, is vinified from Merlot (62%), Cabernet Sauvignon (23%) and Malbec (15%). Average age: 20 years.

Planting density: 4500 to 7000 vines/ha.



Soil: Clay-limestone, with beautiful gravelly slopes.

Certified HVE (High Environmental Value) since 2018.



Leaves and vegetal parts are removed during the harvest.

Destemming and light crushing.

Cold pre-fermentation maceration (10-12°C) for 3-4 days.

Fermented at controlled temperature (26-28°C).

Macerated for 5-7 days with light pumping over.



Production: 180 000 bottles.



Aged 12 months in oak barrels (33% new/ 33% 1 wine/ 33% 2-4 wines).



Ageing potential: 8-10 years.

TASTE

This wine is pleasant and powerful, structured and rich. It has a complex aromatic profile of ripe black and red fruits with spicy, woody and toasty notes.



Dark and intense red color with purple reflections.



Complex nose of ripe black and red fruits (blackberry, strawberry), with vanilla, woody and toasted notes.



Silky mouth, full attack, rich and ripe tannins, ripe fruits on a woody, spicy background, with toasted notes. A rich, structured and gourmet wine.

Serve at 17°C. Open the bottle 30 minutes before serving. Pairs well with game, red and white meats.



BOTTLE 75 cl

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MAGNUM 150 cl

*DOUBLE-MAGNUM
(300 cl)*

2014

Gold medal Vinalies 2015 – Silver medal Macon + Silver medal Lyon 2015

2018

Gold medal Vinalies + Terre de vins 2019 - 2* Guide Hachette 2021

2019

Gold medal Mâcon + Gold medal Féminalise 2021 – Silver medal Lyon 2020

2020

Gold medal Bordeaux + Gold medal Lyon 2021 – Silver medal Vinalies 2021

2019

Gold medal Mâcon + Gold medal Féminalise 2021 – Silver medal Lyon 2020

2019

Gold medal Macon + Gold medal Féminalise 2021 – Silver medal Lyon 2020