

CHÂTEAU LAROCHE – PRESTIGE

Available vintages : 2009/2016

Available size : 75cl



PRESENTATION



Château Laroche - Cuvée Prestige, a classified wine in the Côtes de Bourg appellation, vinified from 100% Merlot. Average age : 18 years.

Planting density : 4500 vines/ha.

Reduced yield: 46 Hl instead of 54 Hl and selection of the best parts of the best plots, at high maturity.

Soil: Clay-limestone, with beautiful gravelly slopes.



Leaves and vegetal parts are removed during the harvest.

Destemming/light crushing - Vat concentration by bleeding (20%).

Pre-fermentation maceration at 11-12°C for 5 days.

Fermented at a controlled temperature of 28-29°C.

Macerated for 20 days with appropriate pumping over.



Production : 10 000 bottles.

Special cuvee vinified only during the best years.



Aged for 25 months in 225 liters French oak barrels, 100% new barrels.

Special selection of barrels and toasting (medium and strong) from the best coopers: Radoux (Blend), Saury (Premium), Demptos, LeGrand (extra fine).



Ageing potential: 20 years (bottling of 2009: 17/09/2012).

TASTE

This dense, powerful and elegant wine with firm tannins expresses aromas of ripe red fruits, with a melted and harmonious toasted wood. It was selected by Andreas Larsson, the world's best sommelier in 2007.



Very intense black color with purple reflections.



Powerful and complex nose of ripe red and black fruits (blackcurrant, cherry), with woody, toasted and roasted notes (coffee), liquorice.



Very fleshy and powerful mouth, concentrated, silky tannins, and woody notes.

Serve at 17-18°C. Open the bottle 1 hour before serving. Pairs well with game, red and white meat.

BOTTLE 75 cl

2009

Gold medal Bordeaux 2010 - 2* Guide Hachette 2012

Selected by Andreas Larsson, the World's Best Sommelier in 2007

BOTTLE 75 cl

2010

Gold medal Bordeaux + Gold medal Macon 2011 - 2* Guide Hachette 2013

BOTTLE 75 cl

2016

Gold medal Bordeaux + Gold medal Vienne 2017