LES TOURS DE LAROQUE

SAINT-ÉMILION GRAND CRU

2015

Laroque's vines are over 50 years old and form an incomparable genetic heritage, the precision and diversity of which bring about a purity of expression and authenticity in the wines.



TERROIRS Plateau made up of chestnut-coloured and red clays over asteria limestone with east-facing terraces and west-facing slopes of

very chalky, fine blueish clays.

VINEYARD 61 hectares (151 acres) of old vines from massal selections -

Merlot and Cabernet of over 50 years old.

HARVEST Manual harvesting on a plot-by-plot basis according to terroir and

ripeness.

The Merlot was picked on 3 October, from 5 to 10 October,

and 12 October. The Cabernets on 12 October.

93% Merlot, 6% Cabernet Franc and 1% Cabernet Sauvignon

ANALYSIS DATA ALC: 14.5° - pH: 3.5 - Total SO2: less than 50mg/l

VINIFICATION Plot by plot vinification in small capacity concrete and stainless

steel vats. Gentle extraction via a mix of punching down of cap and pump-overs. Protective macerations aiming for more flesh

and aromatic intensity.

AGEING Reductive ageing on fine lees partially in barriques and partially

vats. First sulphiting after 3 to 4 months of ageing; the second

during the following winter, before the bottling.

Bottled on 22 and 23 May 2017.





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COMMENTS IN THE PRESS

JAMES SUCKLING / 91

"A fresh and lively style with fresh, red flowers and ripe, red cherry aromas, and hints of raspberries too. The palate has a juicy fresh feel. The vibrant, light tannins carry flavors of red cherries and red plums. A neat, finish that's on point. Drink or hold." - Friday, February 2, 2018

