

LES TOURS DE LAROQUE

SAINT-ÉMILION GRAND CRU

2016

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 13, 14 October and from 17 to 22 October. The Cabernets on 22 October.
BLEND	96% Merlot, 4% Cabernet Franc
ANALYSIS DATA	ALC: 14.2° - pH: 3.43 – Total SO2: less than 60mg/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 11 and 13 June 2018.

CONTACT

CHÂTEAU LAROQUE *A member of the Association des Grands Crus de Saint-Emilion*

The Beaumartin family (owners) - David Suire (manager)

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COMMENTS IN THE PRESS

JAMES SUCKLING / 90-91

“This is really fresh and fruity with lovely acidity and dark berry fruit. Medium-bodied, bright and flavorful. Salty. Second wine of Laroque.”

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