



“ THE 2016 LES TOURS DE LAROQUE IS A BEAUTIFULLY ELEGANT, SILKY SECOND WINE THAT HAS TERRIFIC CASSIS AND BLACK RASPBERRIES FRUITS, SUBTLE TOBACCO AND EARTHY MINERAL NOTES AS WELL AS A HINT OF SPRING FLOWERS. ”

Jeb Dunnuck

LIMESTONE UNDER OUR FEET

Arriving at Laroque is a wonderful experience.

On the edge of the rocky plateau, overlooking the undulating hillsides of the Grande Combe de Saint-Laurent, LA-ROQUE sets the tone. Here, vines are planted everywhere in the three types of limestone that are emblematic of the appellation: blond clay (to the west) and red clay (Agen Molasse, to the east) on asteriated limestone plateaux, terraces to the east and hillsides to the west on fine creamy white clay (Fronsac molasse). And it is this variety of soils and relief that gives this vineyard its unique character.

Elegant, nuanced, floral, subtle, radiant, long, energetic, light, iodised.

THE LAROQUE VINEYARD

The Laroque vineyards, many of them old and all planted with authentic mass selections from the original Merlot and Cabernet Franc, represent an exceptional living heritage of 61 hectares. Naturally, each new planting is an opportunity to keep these priceless old vines alive. Being able to preserve them in their rich diversity is Laroque's good fortune.

Harmony, flesh, texture, complexity, vigour, depth of taste, flavour & relief.

HARVEST TAILOR-MADE PICKING.
MERLOT FROM 15 TO 29 SEPTEMBER,
CABERNET FRANC ON 2 OCTOBER.

BLEND 4% CABERNET FRANC AND 96% MERLOT
FROM AN « ANCIENT » MASS SELECTION.

YIELD 41 HL / HA - METICULOUS SELECTION
OF 20 % OF THE GRAPES AND JUICES
FOR LES TOURS DE LAROQUE.

ANALYSIS ALC. : 14.00° - pH : 3.36

WINEMAKING WHOLE BERRIES FED INTO THE TANK BY GRAVITY.
VINIFICATION OF SEPARATE PLOTS IN SMALL
CONCRETE TANKS.

AGEING TRADITIONAL AGEING ON FINE LEES
PARTLY IN BARREL (« 1 WINE »)
AND PARTLY IN OAK VATS
FOR 14 TO 16 MONTHS.

90 James Suckling • **91** Jeb Dunnuck

Beaumartin family, owner • David Suire, director

VINTAGE
LES TOURS DE LAROQUE 2016