



“ THE 2017 LES TOURS DE LAROQUE IS A VERY PRETTY SAINT EMILION WITH PLENTY OF NEAR-TERM APPEAL. SWEET RED CHERRY, MINT AND FLORAL TONES GIVE THE 2017 ITS GRACIOUS, PERFUMED PERSONNALITY. THIS IS NICELY DONE. ”

Antonio Galloni (*Vinous*)

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	7% CABERNET FRANC AND 93% MERLOT FROM AN « ANCIENT » MASS SELECTION.
YIELD	46 HL / HA - METICULOUS SELECTION OF 13 % OF THE GRAPES AND JUICES FOR LES TOURS DE LAROQUE.
ANALYSIS	ALC. : 14.30° - pH : 3.40
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.

89 Antonio Galloni (*Vinous*)

Beaumartin family, owner • David Suire, director

LES TOURS DE LAROQUE VINTAGE 2017