# Château Larose Perganson,

# Haut-Médoc Cru Bourgeois Supérieur 2019







Grape Varieties	53% Merlot
	39% Cabernet Sauvignon
	8% Petit Verdot
Winemaker	Franck Bijon & Hubert de Bouärd
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl,150cl
Notes	Vegetarian, Practising Organic, Vegan

#### **PRODUCER**

Château Larose Perganson lies in Saint-Laurent-Médoc, on the border of Pauillac and Saint-Julien, next to the vineyards of Château Latour. The property dates back to 1719. Up until the 1830s, the wines fetched prices that would have seen it be classified as a 'Cru Classé' in 1855 if the vineyards and the quality hadn't fallen into disrepair by that stage. After years of neglect, the property was purchased in 1986 by the same company that owns Château Larose Trintaudon, and has since been nursed back to health. A key part of this came in 1999 when they were certified by the sustainable development programme 'Vignoble Responsable'. In 2010, they were the first European vineyard to be rated 'exemplary' in sustainable development.

## **VINEYARDS**

Château Larose Perganson has 35 hectares of vineyard planted at a density of 10,000 vines per hectare, ensuring a very low yield per vine, which in turn lends more intensity in the wines. The vineyards are planted with Cabernet Sauvignon, Merlot and Petit Verdot. The vines are 35 years old on average and are planted on one of the oldest layers of Médoc gravel (the 'Pyrenean layer'). This encourages the vines to search deep for nutrients, resulting in a wine of excellent concentration.

#### VINTAGE

The 2019 vintage in Bordeaux was notable for its changeable weather from budburst all the way through to the end of the harvest. Winter and spring were relatively mild, with budbreak occurring earlier than usual at the beginning of April. Heavy rains during June were followed by a period of drought that lasted up to mid-October, resulting in a reduction in yield of around 10%. 2019 will be remembered as a winemaker's vintage, where vigilance in the vineyards and on the sorting table was key to success.

### **VINIFICATION**

The grapes were carefully sorted twice (post-harvest and after destemming), to ensure only the best fruit was selected. After pressing, the must was cold soaked for seven days prior to the start of fermentation to ensure good extraction of colour and tannin. Alcoholic and malolactic fermentation took place in temperature-controlled stainless-steel tanks at 22-24°C. Délestage (rack and return) was used to extract colour and complex tannins by breaking up the cap and oxygenating the juice, which resulted in a softer and more fruit-forward wine. After fermentation, the wine was aged in French oak barriques, 50% new, for 14 months.

# **TASTING NOTES**

The wine is deep ruby red in the glass with alluring aromas of blackberry and blackcurrant and subtle notes of spice and graphite. The palate is full-bodied and structured with silky, ripe tannins and a lingering finish.

#### **AWARDS**

Decanter World Wine Awards 2022, Silver

