



Vignobles de Bordeaux

BRUNOLAFON
wine selection



Château Crusquet de Lagarcie, AOP Blaye Côtes de Bordeaux, Red, 2016

AOC Côtes de Bordeaux Blaye, Bordeaux, France

The de Lagarcie family are wonderful ambassadors of the Blaye appellation. The current owner and winemaker, Benoit de Lagarcie loves his soils and knows his land. He observes the sky each day to reflect upon the climate of tomorrow... A special attention to the environment making it a little gem ready to be enjoyed.

PRESENTATION

A property owned and farmed by the de Lagarcie family since 1989, this tiny 4 hectares property stands on superb terroir. Standing by the Gironde estuary, the grapes are kept in perfect shape by the sea breezes, and the temperature fluctuations between night and day bring all of the fresh fruitiness needed for this superb wine. A southern exposure brings the sun needed during the day to bring the grapes to superb maturity.

WINEMAKING

Traditional vinification in thermoregulated stainless-steel tank. Ageing for 12 months in both steel tanks and oak barrels.

VARIETALS

Merlot 80%, Cabernet sauvignon 20%

13,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

17°C / 63°F

AGEING POTENTIAL

5 years

TASTING

Opens to inviting aromas of red cherries which are woven together with Asian spices, pepper and tobacco with hints of floral and cedar. On the palate this is medium-bodied and well structured with flavors of fresh red and dark fruits which are laced with exotic spices that expand through the wine. Shows notable length on the finish.

FOOD PAIRINGS

This wine goes very well with red meats, duck, poultry or pork. Cheese: Morbier, Nata Cantabria, Edamer, Bleu d'Auvergne. Cold cuts: chorizo or pata negra ham.

