



## Château Ladignac 2023

AOC Médoc, Cru Bourgeois, Bordeaux, France

### PRESENTATION

The Ladignac estate appears on the map of Guyenne published in 1785 by Pierre de Belleyme. It is surrounded by vineyards, situated at the eastern edge of the current municipality of Valeyrac, with the land extending as far as the estuary and crossed by the Route Castillonnaise (D2). The second edition of Charles Cocks' \*Bordeaux et ses vins\* (1868) states that 20 to 30 barrels of wine classified among the 'crus bourgeois' of the Valeyrac canton were produced at Ladignac. In the 1890s, it belonged to Mr Hosteing, mayor of Valeyrac. In 1927, Mr Raymond, a wine merchant, bought it and died in 1942. His widow then married Dr Edouard le Nourichel, a doctor and winegrower who founded the 'Cave Saint-Jean' cooperative winery in Bégadan in 1934. The heirs sold the estate's land to the Pion family, which the daughter and son-in-law, Mr and Mrs Cherubini, ran until 2006.

Part of the estate was used for mixed farming until 1980. From 1980 to 2006, the Cherubini family devoted themselves exclusively to viticulture with Château Ladignac, as members of the Cave Saint-Jean cooperative and thus of the LES VIGNERONS D'UNI-MÉDOC cooperative. In 2006, the cooperative winery purchased the vineyard, covering nearly 8 hectares, and established a company to manage it. It was with the 2011 vintage that the wine was presented and recognised as a Cru Bourgeois. This is a fitting recognition of the quality produced to date and the history of this fine vineyard.

### TERROIR

100% Gravel

### AGEING

Tank

### VARIETALS

Merlot 67%, Cabernet sauvignon 33%

### TECHNICAL DATA

Surface area of the vineyard: 8 ha

### 14 % VOL.

Contains sulphites.

### SERVING

Serve between 16 and 18 degrees

### AGEING POTENTIAL

5 to 10 years

### TASTING

The wine has a beautiful deep purple colour. On the nose, pleasant notes of jammy black fruit are accompanied by hints of vanilla and toast. On the palate, it combines complexity and freshness in the finest possible way. It offers a rich, sweet flavour and a lovely length.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Desserts, Game, French cuisine, White meat, Red meat, Poultry



REVIEWS AND AWARDS

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