



Château Lascombes 2012

AOC Margaux, Bordeaux, France

Combining power and elegance and an unctuous and tannin-rich texture, Château Lascombes is a complex wine. In its youth, it always has an amazingly deep colour. On the palate, finesse and a rich texture combine with very stylish fine-grained tannins.

Gradually over the years, Château Lascombes should be enjoyed again and again so as to fully appreciate its complexity of flavour and to see how its structure has developed a more and more suave mouth-feel.

PRESENTATION

Château Lascombes, is a second growth classified of Medoc in 1855. On the Margaux Appellation this wine is made with mostly merlot by two great wine makers : Dominique Befve, General Manager of the winery and Michel Rolland, internationally known wine maker.

THE VINTAGE

As technicians, we will not forget this vintage 2012 because it took us to show composure and patience. Indeed, the whole growing season was complicated, because of a sometimes cold weather, sometimes wet, sometimes dry. 2012 was announced heterogeneous and not really uninteresting. Yet September has allowed a good maturity, even if in early October, we had to hurry to pick, we harvested with good maturity and the result is very satisfactory. The optical sorting helped us considerably. The Merlots were superb, which has favored us in Lascombes since they dominate our vines. The Cabernet Sauvignons were more classic but with a beautiful concentration. Château Lascombes 2012 presents a nice bouquet of red and black fruits and a very good balance. The tannins are fine and velvety structure. It is only waiting to refine in barrels.

LOCATION

The Château Lascombes vineyard stretches over 112 hectares within the Margaux appellation. This is nowadays one of the vastest growth classified in 1855.

TERROIR

The parcels making up the property display an interesting geological variety consisting of three main categories : argillaceous limestone and argillaceous gravel suitable for growing Merlot, argillaceous gravel and gravel for Cabernet Sauvignon and gravel for Petit Verdot.

IN THE VINEYARD

Elimination of lateral vine shoots

First de-leafing (on the east-facing side) : June/July

Bunch thinning : end of July

Second de-leafing (on the west-facing side) : end of August

Grapes are entirely hand picked in ten-kilo crates

WINEMAKING

Sorting before and after de-stemming

Light crushing of the grapes before going into vats

Cold maceration for around 10 days at 8°C

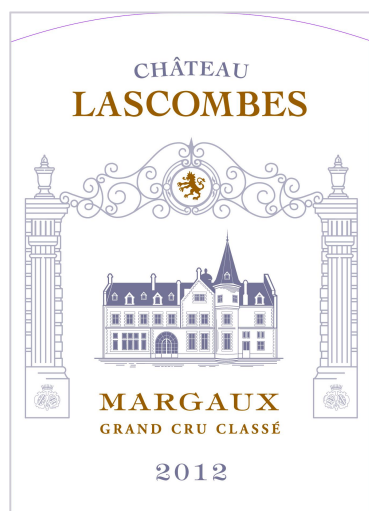
Alcoholic fermentation October 14-November 12

Traditional vinification with a gentle pumping over every day

Long vatting time : 30 – 35 days

Running off : November 04 – November 26

Malolactic fermentation in barrels : – November 02 – December 10, 2012.



Château Lascombes

1 Cours de Verdun, 33460 Margaux

Tel. 05 57 88 70 66 - contact@chateau-lascombes.fr

www.chateau-lascombes.com   

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



AGEING

Stirring of the lees for four months with the Oxoline rack system
1st racking: In April.
Traditional ageing in 80% new oak barrels

VARIETALS

Merlot 48%, Cabernet sauvignon 48%, Petit verdot 4%

SERVING

The Château Lascombes should be served between 17 and 18°C.
In its first years, it can be aerated one hour before serving in order to free all its aromas.

TASTING

Château Lascombes 2012 displays a lovely deep purple hue.

It has a pretty bouquet of well-ripened red berry and black fruits mingling with subtle toasty notes, such as toasted bread and roasted coffee beans.

After a fresh entry on the palate, the structure of the wine comes through as both full-bodied and elegant. The balance between alcohol, acidity and concentration is harmonious. The mid-palate is fleshy, velvety, and the tannins are fine and already coated. This vintage is absorbing amazingly well an 80% proportion of new barrels, the oak of which complements delicately the black fruit flavours in the wine. The finish is long and promises great ageing potential.

Château Lascombes 2012 is one of those beautifully made vintages which can be enjoyed sooner and at the same time help you wait for the great vintages to mature!

FOOD PAIRINGS

The power and elegance of this great wine calls tasty and savoury meat dishes : game, beef, grilled lamb, roasted or with sauce.

The Château Lascombes also can be tasted at the end of meals with certain cheeses like : Saint Nectaire, Brie de Meaux or Langres.

REVIEWS AND AWARDS

Decanter

94

"Lovely burnished, dark, brambly fruit notes are joined by some oak finessing in a well balanced, integrated style. It's good quality, more fruit-forward at this stage than in many vintages, with a sweep of gourmet fruit, liquorice and grilled almonds. Enjoyable and true to itself, reflecting the Lascombes signature. Drinking 2021 2040"

Decanter, 07/11/2018



93-95

"Refined yet still muted on the nose. Notes of ripe black fruits and smoke after swirling. Supple palate with melted tannins. Aromatic balance. Velvety and charming."

Gilbert & Gaillard, 07/04/2013

