



## Château Laroze-Labatisse, Château Laroze-Labatisse, AOP Haut-Médoc, Rouge, 2018

AOP Haut-Médoc, Bordeaux, France

Located in the town of Saint Sauveur, 3 km west of Pauillac, the property is exposed in the heart of what is known as a quality terroir. The vineyards in Haut-Médoc property enjoy a rather sandy gravelly soil, giving the wine more finesse. Due to the vineyard's close location to the estuary of the Gironde, it can profit from the ocean's climate both hot and humid, bathed in light and sun. A beautiful terroir expression, pure satisfaction!

### PRESENTATION

The adventure began in 1983, when Gérard Bougès settled on the family lands of Fournas, in the town of Saint Sauveur. It was with passion, and determination that he bought and planted his plots. In 1988, he produced his first vintage, a vintage that was the sign of a promising future. Throughout the years Gérard acquired and bought other plantations, in 1999 he also constructed an extension for a modern and functional cellar facilitating and increasing Gérard's ability to produce quality wine.

### WINEMAKING

Manual harvest and sorting in the vineyard. Fermentation in stainless steel tanks for 3 to 5 weeks. Malolactic fermentation in barrels for better wood blend. Aging for 12 months in barrels (25% new). Vintage produced at 30,000 bottles.

### VARIETALS

Cabernet sauvignon 60%, Merlot 30%, Cabernet franc 5%, Petit verdot 5%

### 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

The wine has a beautiful, deep, ruby colour that combines with purple accents on the edge of the glass. With aromas of dark fruit and toast, and well-structured tannins that are also expressed on the palate. It leaves a long, expressive, pleasant taste typical of wines from the left bank of Gironde.

### FOOD PAIRINGS

This wine will go very well with a slice of pan-fried foie gras, the tannins, which give structure to the wine, break the fatty side of the recipe. Then, a piece of grilled red meat: duck breast, rib steak or beef tenderloin that goes particularly well with a glass of Haut-Médoc. Strong cheeses: reblochon, abundance, cabralès.

#### Nos Vins du Sud

467 Avenue de la Gare, 34480 Magalas  
Tel. +33 467 360 171 - contact@nosvinsdusud.com  
www.nosvinsdusud.com

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