

CHÂTEAU LARROQUE

Bordeaux Supérieur



Winemaker
Jérémy Ducourt

Wine Region
Bordeaux

Story

Château Larroque is situated on a hillside near the entrance of Coimères in south-east Bordeaux. Its special terroir is made up of gravelly clay. Marie Christine, daughter of Henri Ducourt, bought this well-regarded left-bank property in 1979, which sits on the border of the Graves appellation. The 60-hectare vineyard was quickly replanted, and the château building, dating from 1348, was fixed up.

Vineyard

Château Larroque sits on a hillside near the entrance of Coimères in South-East Bordeaux, with a special mix of gravel and clay in its terroir.

Vinification

Machine harvest is conducted in the cool, early morning, followed by a pre-fermentation cold maceration lasting 24-48 hours. Alcoholic fermentation takes place in thermo-regulated steel vats at 26°C, with a subsequent gentle vatting for 3 weeks at 30°C. After running off and pressing, the press and free-run juice are separated. Malolactic fermentation occurs in thermo-regulated steel vats at 18°C. The wine is then aged for 12 months in oak or steel vats, and finally, it undergoes a minimum of 12 months of cellaring post-bottling.

Tasting Notes

Dark ruby color in the glass. The nose is of red fruits, almond, hazelnut, with a faint vanilla aromas. On the palate, the attack is silky and velvety with a good concentrated structure. Notes of dried fruits, liquorice and toast.

Food Pairing

This wine is ideal with charcuterie, tapas, red meat, white meat and cheeses such as Parmesan, Muenster and Brie.

QUICK FACTS

Variety

48% Merlot, 46% Cabernet Sauvignon, 6% Cabernet Franc.

Aging

Oak Barrels and Stainless Steel Tanks.

