

## CHATEAU LAROSE PERGANSON HAUT-MÉDOC 2009

### PRODUCER

Château Larose Perganson lies in Saint-Laurent-Médoc, on the border of Pauillac and Saint-Julien, next to the Château Latour vineyards. Here, winemaker Frank Bijon is producing a Cru Bourgeois that rivals the Classed Growths of the Médoc.

Jean-Pierre du Pontet, the King's Council, purchased the Perganson estate at auction in 1719, which later became Pontet-Perganson when it was inherited by his youngest son. The Larose name first appeared in the 1830s, after Henry Delaroze became the owner in 1815.

Sustainability has been key to Larose Perganson since 1999 and it is the first (and only) vineyard in Europe to have been awarded the highest Exemplary Level in Sustainable Development. They are so dedicated to sustainability that they keep bees on their property to help the declining bee population. The hives produce around 60kg of honey per year

### VINEYARDS

Château Larose Perganson's 35 hectares of vineyards are located in St Laurent Médoc on Médoc's finest gravelly soils: gunzian gravel from the Quaternary and Pyrenean gravel. It produces consistently award-winning wines at a fraction of the price of its illustrious neighbours (Château Latour).

### VINTAGE INFORMATION

2009 was a vintage that brought incredible ripeness to the vines. A cool and humid spring preceded a hot and dry summer which made this harvest one of the best of the last 20 years. Exceptional sweetness, colour and tannins make this an opulent and rich vintage. Manual harvest starting on 28th of September and ending 7th of October.

### VINIFICATION

Micro-oxygenation during post-fermentary maceration was done in proportion to the richness and quality of tannins of each vat. Running off the wine and pressing the grape skins: press wines were kept separately and selected by tasting. The blending was done prior to the wine was poured into barrels. The wine was matured 100% in barrels for a period of 12 to 18 months. 30 to 50% of these oak barrels were new. The final blending was done at the end of the maturation period.

### TASTING NOTES

Intense ruby colour with violet hues. The nose is powerful, a true symphony of spices: milk caramel and vanilla, of jammy fruits: ripe plums, black currants, blackberries, as well as aromas of roasted coffee, toasted bread and dark chocolate. To be enjoyed by 2025.



### VINTAGE INFORMATION

<b>Vintage</b>	2009
<b>Grape varieties</b>	50% Cabernet Sauvignon 45% Merlot 5% Petit Verdot
<b>Region</b>	Haut-Médoc , France
<b>Winemaker</b>	Frank Bijon
<b>Consultant Winemaker</b>	Christophe Coupez
<b>Closure</b>	Natural Cork
<b>Classification</b>	AOC
<b>Certification</b>	Carbon Neutral
<b>Alcohol (ABV)</b>	14.5%
<b>Acidity</b>	5.36g/l
<b>Residual Sugar</b>	0.4g/l
<b>Wine pH</b>	3.67
<b>Bottle Sizes</b>	75cl, 150cl