



## PRESENTATION :

During an Auction in 1719, Jean-Pierre du Pontet, Counselor to the King, acquires the Estate of Perganson. He adds this property to Langoa and Canet which he already owned. At his death, his oldest son M. Pontet de Canet inherits his properties in Saint-Julien; his younger son, M. Pontet-Perganson, in turn inherits the Château in Saint-Laurent.

The first brokering of the great wines of Perganson was done by the Lawton courtier firm in 1742. Its market price regularly put it at the 5th Classified Growth level. The name of Larose first appears in the 1830's, after Henry Delarozé, co-inheritor of future Gruaud-Larose in Saint-Julien, becomes owner of Perganson as well in 1815. Pontet-Perganson then becomes Larose-Perganson.

In 1986, Assurance Générales de France (Allianz) purchases the Estate, partaking in the tremendous potential of its terroir.

## THAT VINTAGE :

A later than usual harvest due to a bitter cold winter and lower yields due to torrential rains during grape flowering and by drought conditions thereupon. Perfect ripeness was reached thanks to exceptional climatic conditions in September and October. The wines are massive yet fresher than in 2009 because of cooler temperatures.

**HARVEST START DATE :** 30<sup>th</sup> of September

## VINEYARD :

- **35 hectares** of vineyards.
- **Soil :** Gunzian gravel from the Quaternary and Pyrenean gravel.
- **Planting density :** 10,000 vines per hectare: the aim is to obtain optimal quality with lower yields.
- **Average age** of vines: 35 years.

## GRAPE VARIETALS :

- **50% Cabernet Sauvignon** which gives structure, fragrance and fruit.
- **45% Merlot** brings roundness and body.
- **5% Petit Verdot** giving colour, structure and freshness.

## VINIFICATION :

Classic three week initial fermentation.  
Aged in oak barrels for 12 to 16 months.

## TASTING NOTES :

Very young colour, dark ruby of very great depth still with some notes of purple. The nose combines notes of Sichuan pepper, cigar, liquorice, cedar and sandalwood. On the palate, the attack is of a rare complexity of flavours, with a minerality making the wine ethereal. The finish is very long and velvety.  
To be decanted 1 hour before tasting  
Enjoy from now until 2025-2030

## MEDALS AND AWARDS :

