l'inattendu

vendange d'un jour

HAUT-MÉDOC

2019

There are five classic Bordeaux varieties authorised in the Haut-Médoc appellation - Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec and Petit Verdot. Traditionally they are all planted and picked separately, and only blended after fermentation.

In 2018 we noted that certain parcels of each of the five varieties had all attained perfect maturity on the same day. We were being offered the rare opportunity to test, here in the Médoc, the unique practice inspired by the long history of wines through antiquity of fermenting healthy grapes together in the same vat, and in so doing creating a blend blind at the moment of harvesting! A very brave gamble indeed, which allowed the different grapes together to become more than the sum of their parts. By a process of mutual enrichment they offered us a wine that is finally far more harmonious than we would have obtained by making and blending the five wines individually.

This unexpected synergy will delight all those who are curious of palate... and inspired by cultural innovation.



HARVEST

2th october 2019



FINAL BLEND

Merlot 22%, Cabernet Sauvignon 45%, Cabernet Franc 4%, Malbec 10%, Petit Verdot 19%



VINIFICATION/AGEING

Traditional vinification in tank, controlled extraction thanks to delestage. Maturing in barrels of 1 wine for 12 months.



TASTING NOTES

Intense deep ruby red. An absolute basket of flowers and fruit in the glass. An outstandingly smooth middle palate and good tension and structure with superbly textured tannins. Unexpected and sustainable!

Domaine Perganson is among the vineyards managed by the Vignobles de Larose group.







