



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 Delaroze, 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 year with very wet weather, including at the time of flowering with poor fruit set and uneven ripening. Very strong pressure from botrytis, especially for the Merlots, with a large gap between the dates of picking at the different properties. Overall, the acidity is higher and the sugar and anthocyanin levels close to those of 2008.

HARVEST START DATE: 3th october

VIGNOBLE :

- **35 hectares** de vignes.
- **Sols** : Graves gunziennes du quaternaire et graves pyrénéennes.
- **Densité de plantation** : 70% à 10 000 pieds par hectare. L'objectif est d'obtenir une qualité optimale en ayant un faible rendement à la souche.
- **L'âge moyen** des vignes est de 35 ans.

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.

FINAL BLEND :

- **58% Cabernet Sauvignon**
- **40% Merlot**
- **2% de Petit Verdot**

VINIFICATION :

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

NOTES DE DÉGUSTATION :

Good, sparkling ruby colour. Nose of light tobacco, cinnamon, slightly vanilla. The palate shows a nice impression of sweetness on the attack with the freshness of red fruit (wild strawberry, red currant). The wine is balanced with a finish that is still a little young, and the tannins a bit taut. Plenty of charm and elegance!

To be decanted 1 hour before tasting

Enjoy from now until 2023-2025

MEDALS AND AWARDS :

Jancis Robinson **16.5**
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