

2017

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 owns. 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 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, Allianz purchases the Estate, partaking in the tremendous potential of its terroir.

THIS YEAR:

After a mild first quarter with normal rainfall and bud burst recorded in the first week of April, much as usual, a historic frost severely hit our vineyard on the morning of 27 April with temperatures of the order of -4 to -6° C. The crop loss at this stage was estimated at 50%.

Hot and dry weather in May encouraged a very early start to flowering (10 days ahead) in the plots not affected by frost. For the others, the delay recorded was of the order of 3 weeks.

The following months were generally hot and dry but without excessive temperatures, further speeding up the growth cycle of the vine, leading to the expectation of one of the earliest harvests of the past 30 years. The first half of September was very wet, with regular rainfall totalling about 80 mm putting our nerves to the test. The consequences were very variable, from one vineyard to another, from the south to the north of the Médoc. The soil type, viticultural practices and daily monitoring of ripeness were the key success factors.

HARVEST: The Merlots were picked between 18 September (for the earliest-ripening plots) and 26 September, the Petit Verdots on 27 September and the Cabernet Sauvignons between 28 September and 3 October.

VIGNOBLE :

MIS EN BOUTEILLE AU CHATFAII

CHATEAU

LAROSE PERGANSON

2017

HAUT-MÉDOC

CRU BOURGEOIS

ANALYTICAL PROFILE:

- Degrees. : 13°

- Total Polyphenol: 70

- pH : 3.45

VIGNOBLE

RESPONSABLE

- 38.5 hectares of vineyards.
- Soil: Gunzian gravel from the Quaternary and Pyrenean gravel.
- Planting density: 6,600 to 10,000 vines per hectare: the aim is to obtain optimal quality with lower yields
- Average age of vines: 35 years.

GRAPE VARIETIES:

- 54% Cabernet Sauvignon
- 43% Merlot
- 3% Petit Verdot

FINAL BLEND:

- 31% Cabernet Sauvignon
- 57% Merlot - 12% de Petit Verdot
- 12% de Petit verdot

VINIFICATION :

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

Editor's Choice

WINE ENTHUSIAST :

VINE ENTROSIAST :

JAMES SUCKLING :

MEDALS AND AWARDS

Concours Général Agricole de Paris Gold Medal



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TASTING NOTES:

Tasting on 23/02/2018.

Very dark colour, tending to deep purple thanks to the high Petit Verdot content. Very floral nose of sage and violet accompanied by spicy notes of cocoa and liquorice. Good impression of sweetness on the attack followed by good, tight tannins which provide nice flesh on the mid palate. The finish, still with tight tannins, only requires a few years to soften. A wine with staying power!