Wijnfiche

Château Laroze - G.C.C. | St. Emilion G.C.
France (ST. EMILION) — 2021

Domain

Ch. Laroze

A generation of founders in 1882, Georges and Nelly Gurchy, followed by four generations of passionate wine-lovers dedicated their lives to the development and lasting future of Laroze.

Vinification

Manual harvest. The wine is fermented in stainless steel and concrete vats. It ages in oak barrels, of which 65% are new, for 16 months.

Taste

On the nose very ripe with nuances of cherry and cassis. Smooth on the palate with an elegant aftertaste. The flattering combination with the fine and ripe tannins is particularly striking. It is a wine with a good density and persistence. This wine has a great ageing potential.

Food pairing

Pate | Game - doe | Game - deer with chestnut purée

General information

Type: Red wine
Grape varieties: Merlot, Malbec, Cabernet Sauvignon, Cabernet Franc, Petit Verdot
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 17-18 °C
Taste profile: Complex with firm tannins



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