

D.W.E

Château Vieux Laroque 2024 AOP Bordeaux Red - Gold Medal GILBERT&GAILLAR

GRAPES

Merlot 80% & Cabernet Franc 20%

SOIL

The vines grow on clay-limestone, gravelly, and loamy soils, which ensure both good water retention and optimal drainage. These conditions allow the grapes to reach ideal ripeness, adding complexity and minerality to the wine.

VINEYARD

This wine comes from the Bordeaux region, under the protected designation of origin (AOP) Bordeaux Red. The vineyard benefits from a temperate oceanic climate, influenced by its proximity to the Atlantic Ocean. Summers are warm, and winters are relatively mild, with regular rainfall that promotes even ripening of the grapes.

WINEMAKING

Harvesting takes place when the grapes have reached optimal ripeness. Alcoholic fermentation occurs in stainless steel or concrete tanks at a controlled temperature of around 25 to 28°C, promoting the extraction of aromas and tannins. Maceration lasting 2 to 3 weeks maximizes polyphenol extraction, giving the wine a solid tannic structure. Afterward, malolactic fermentation is carried out to reduce acidity and add roundness to the wine. Aging lasts from 6 to 12 months. In stainless steel tanks, with the latter method adding woody, vanilla aromas and refining the wine's tannic structure.

TASTING NOTES

This Bordeaux red displays a deep garnet color with purple highlights. The nose reveals dominant aromas of red and oak. On the palate, the attack is smooth and fruity, followed by a well-balanced tannic structure. The finish is long and elegant, with spicy and slightly woody notes.

FOOD AND WINE PAIRING

This Bordeaux red pairs perfectly with grilled or sauced red meat (beef, lamb), duck breast, and traditional stews like beef bourguignon.

AGEING POTENTIAL

The wine can be stored for 3 to 5 years.

