

CHÂTEAU  
**LAROSE  
TRINTAUDON**  
CRU BOURGEOIS  
HAUT-MÉDOC

# 2010



## PRESENTATION :

The Estate traces back its origins to 1719, but it's really in 1838 that Henry Delarozé, then mayor of Saint-Laurent, establishes a vineyard on one of the most ancient gravel beds of the Medoc. In 1884 Count Ernest de Lahens presides over the destiny of an Estate encompassing 300 hectares and oversees the construction of Château de Trintaudon and its tower; almost a lighthouse overlooking an ocean of vineyards. During its long history the Estate was acquired by a Spanish nobleman: Duc Del Infentado, subsequently by the Forner Family, then owner of Château Camensac and Marques de Caceres. In 1986, Assurances Générales de France (Allianz) purchased the Estate, one of the largest of the Medoc by its surface area and total production; a well renowned property recognized the world over as a top quality Cru Bourgeois.

## THAT VINTAGE :

A later than usual harvest due to a bitter cold winter and lower yields due to torrential rains during grape flowering and by drought conditions thereupon. Perfect ripeness was reached thanks to exceptional climatic conditions in September and October. The wines are massive yet fresher than in 2009 because of cooler temperatures.

**HARVEST START DATE :** 30<sup>th</sup> of September

## VINEYARD :

- **190 hectares** of vineyards.
- **Soil :** Fine gravels, sandy gravels and clayish limestone soil.
- **Planting density :** 6,600 vines per hectare.
- **Average age** of vines : 28 years old.

## GRAPE VARIETALS :

- **60% Cabernet Sauvignon** bringing structure, fragrance and fruit.
- **40% Merlot** bringing roundness and body.

## VINIFICATION :

Classic three week initial fermentation.  
Aged in oak barrels for 12 to 14 months.

## TASTING NOTES :

Beautiful dark ruby color with quite an intense bouquet bringing together aromas of red ripe berries (raspberry) as well as spicier vanilla notes. On the palate the wine is incredibly round with a dense tannic structure, yet not overly massive. Great freshness finished off by slight mineral undertones and a silky texture. **Without a doubt the best Larose Trintaudon of these last 25 years!**

Please decant two hours before tasting.  
To be enjoyed by 2020.

## MEDALS AND AWARDS



SILVER MEDAL  
DECANTER  
2013



COMMENDED  
INTERNATIONAL WINE  
CHALLENGE 2013



GOLD MEDAL  
CONCOURS MONDIAL  
BRUXELLES 2013  
(Belgium)

## NOTES

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