



## 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 Delarozé, 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 :

Incredible ripeness!

A cool and humid spring preceded a hot and dry summer which made this harvest one of the best of the last 20 years.

Exceptional sweetness, color and tannins make this an opulent and rich vintage.

**HARVEST START DATE :** 28<sup>th</sup> of September

## 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.

## GRAPE VARIETALS :

- **50% Cabernet Sauvignon** which gives structure, fragrance and fruit.
- **45% Merlot** brings roundness and body.
- **5% Petit Verdot** giving colour, structure and freshness.

## VINIFICATION :

Classic three week initial fermentation.

Aged in oak barrels for 12 to 16 months.

## TASTING NOTES :

Intense ruby color with violet hues.

The nose is quite powerful, a true symphony of spices: milk caramel and vanilla, of jammy fruits: ripe plums, black currants, blackberries, as well as aromas of roasted coffee, toasted bread and dark chocolate.

Perfect roundness from a combination of opulent fruit and good oak ageing which provide superb balance and complexity.

100% cold pre-fermentary maceration.

A fabulous wine!

**Please decant two hours before tasting.**

**To be enjoyed by 2025.**

## MEDALS AND AWARDS :



**GOLD MEDAL AT THE CONCOURS MONDIAL DE BRUXELLES 2012** (Belgium)



**GOLD MEDAL AT THE CONCOURS GENERAL DE PARIS 2011** (France)



**BRONZE MEDAL AT THE CONCOURS DE BORDEAUX VINS D'AQUITAINE 2012** (France)



**SILVER MUNDUS VINI** (Deutschland)



**SILVER INTERNATIONAL WINE CHALLENGE 2013**



**Decanter 2011 THREE STARS** \*\*\*

**PARKER 90/100**

**JANCIS ROBINSON 17/20**

**JANCIS ROBINSON : CRU BOURGEOIS BEST VALUES FINANCIAL TIMES 2012**



**BRONZE MEDAL DECANTER 2013**

**1\* GUIDE HACHETTE** (vin très réussi)

**89-92/100 WINE SPECTATOR**