



## 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 :

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 :

- **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 :

A wine with clear, intense, brilliant color and a bouquet of black berries with spicier notes coming to the fore. On the palate the fullness of the wine is perfectly structured: great freshness, impressing voluptuousness, polished tannins, in an overall very elegant wine. Plenty of flavor and complexity. A very long lasting finish with great finesse. A definite cellaring wine.

Please decant two hours before tasting.

To be enjoyed between 2015 and 2025 with its peak being reached around 2020/2022.

## MEDALS AND AWARDS :



BRONZE MEDAL  
AT THE CONCOURS  
GENERAL DE PARIS  
2012  
(France)



**93**  
HIGHLY RECOMMENDED  
WINES



SILVER MEDAL  
INTERNATIONAL WINE  
CHALLENGE  
2013



SILVER MEDAL  
CONCOURS MONDIAL  
BRUXELLES 2013  
(Belgium)



BRONZE MEDAL  
DECANTER 2013



BRONZE MEDAL  
CONCOURS GRAND VIN  
DE FRANCE MACON 2013  
(France)

PRIX DES VINALIES®  
NATIONALES 2013