



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 :

We could recap weather conditions of 2011 in the following way: summer was in May, June and springtime in July, August! The two seasons were the wrong way round, with twice as much rain in July-August as in May-June. Budburst occurred relatively early and was quite consistent, despite a long period of drought that hit the region during the months of March, April and May, followed by flowering which was quite staggered over time, but nevertheless three weeks in advance compared with the seasonal average.

HARVEST START DATE : 14th 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.

FINAL BLEND :

- **49% Cabernet Sauvignon** which gives structure, fragrance and fruit.
- **48% Merlot** brings roundness and body.
- **3% Petit Verdot** giving colour, structure and freshness.

VINIFICATION :

Classic three week initial fermentation.
Aged in oak barrels for 12 to 16 months.

TASTING NOTES :

Dark ruby color with intense purple hints.
A bouquet of ripe black fruits (blackberries and cassis) with beautiful roasted coffee and vanilla notes. Perfect roundness on the palate with plenty of flavor, a rich complexity and a very elegant structure. Gentle and smooth finish with great finesse. Beautiful mastered power.
Please, decant two hours before tasting.
To be enjoyed between 2015 and 2025 with its peak being reached around 2022.

MEDALS AND AWARDS :



**GOLD MEDAL
CONCOURS
AGRICOLE PARIS 2013**
(France)



**GOLD MEDAL
CHALLENGE
INTERNATIONAL
DU VIN 2014**
(France)



**GRAND GOLD MEDAL
MUNDUS VINI 2014**

NOTES
