



PRESENTATION :

The Estate traces back its origins to 1719, but it's really in 1838 that Henry Delaroze, 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 :

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 : 16th of September

VINEYARD :

- **180 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.

FINAL BLEND :

- **42% Cabernet Sauvignon** bringing structure, fragrance and fruit.
- **58% Merlot** bringing roundness and body.

VINIFICATION :

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

TASTING NOTES :

Brilliant colour of good intensity with very slight notes of development. The dominant aromas are crunchy damson, black peppercorn. Fresh fruit returns on the palate with wild plum, and a definite balance between the tannic structure, the freshness coming from the acidity and the fat and smoothness provided by the alcohol. A great classic, full of elegance and finesse. To be decanted 30 minutes before tasting
Enjoy from now until 2022/2023

MEDALS AND AWARDS



GOLD MEDAL
MUNDUS VINI 2014



SILVER MEDAL
INTERNATIONAL WINE
CHALLENGE



SILVER MEDAL
CONCOURS DECANTER
WORLD WINE AWARD 2014

NOTES
