

Château de Laussac 2015

CSPC# 801690

750mlx12

14.5% alc./vol.

Grape Variety

75% Merlot, 25% Cabernet Franc

Appellation

Cotes de Castillon

Classification

Grand vin de Bordeaux

Website

<http://www.vignoblesrobin.com/>

General Info

Fortunately, Bordeaux is not only home to expensive vintage wines. There are hundreds of areas that produce great wines at friend prices. This is the case of this Château de Laussac, in Castillon.

Castillon is the place where, in 1453, took place the decisive battle that ended the Hundred Years War between France and England. The chain of hills of Castillon is the natural extension of the limestone slopes of Saint-Émilion. This is the reason why wines from this part of the country used to be called "Near Saint-Emilion". So far, they display the same style as the Saint-Emilion wines, at most they are a little more flexible, so more accessible. But above all, they are much cheaper and often are real finds. This is particularly the case of this Château de Laussac, owned by the Robin family.

Long established in the Libournais, the Robin family is a family of brokers and wine merchants. They are owners of vineyards, the Vignobles Robin, which include, in addition to the Château de Laussac, the Château Roi Valentin in Saint-Émilion and the Clos Vieux Taillefer in Pomerol. Administered by Alexandra and Nicolas Robin, Château de Laussac is the largest of the three. Since 2004, the Robin couple has been working under the advice of a renowned oenologist, Michel Rolland. The 28 hectares of vines give rise to five different vintages.

Purchased in 2004 by Alexandra and Nicolas Robin, the vineyard continued its quest for perfection. Anxious to respect the environment and their environmental impact, they have opted for a reasoned management of the vine and have been certified ISO 14001 since July 2013.

Vintage

While the 2014 vintage was saved by some late summer sunshine, in 2015 it was rain that vines desperately needed as a drought that had delivered half the normal rainfall ended in mid-August. A uniform flowering had led to a good fruit

set and healthy bunches, but as temperatures soared in June and July the grapes stopped growing and skins thickened prematurely, leading to widespread anxiety.

Significant rainfall then fell in August which helped to reinvigorate the vines and the sun returned until 12th September. That was the day that 'shuffled the pack' as Bill Blatch put it, as there was torrential rain in certain places that affected the potential of the harvest quality for those that received it. The rain fell heaviest in the Northern Medoc, the area that has more clay soils planted with Merlot than in the gravelly southern Medoc which Cabernet Sauvignon prefers. Margaux and Saint-Julien, Graves and most of the Right Bank escaped excessive rainfall.

The rain came at a tricky moment for the earlier ripening Merlot, with humidity threatening botrytis rot. Some chateaux had to pick early as a result, while those unaffected went on to enjoy sunny days and cool nights for most days until the harvest was completed in mid-October. Those cooler temperatures helped to retain acidity as the vines reached full maturity.

Vineyards

Number of hectares: 28,00 Ha

Soils: Clay and limestone

The Château de Laussac wine comes from a 15-hectare parcel of classic clay-limestone soils, 75% Merlot and 25% Cabernet Franc. They are grown in the strictest respect of the principles of integrated viticulture. The harvest is done manually, and the wines are aged 12 to 16 months in oak barrels. This full-bodied and spicy wine may well be open young, but it can also be kept for several years

Harvest

Manual harvesting, severe sorting by bunch of grapes of great maturity.



Vinification	The harvest is received above the tanks all equipped with thermoregulation. Cold post-fermentation maceration is performed for 4 to 6 days. The extraction is carried out traditionally by reassembly or punching. After maceration after fermentation, the wine is drained with its lees directly into the barrels. The malolactic fermentations are made in new barrels, the wine is then aged on the lees thanks to the oxo-line rotary tin system. The breeding will last between 14 and 16 months. Consulting enologist: Michel Rolland
Tasting Notes	An aromatic complexity combining a fine woody and an explosion of red fruits of blackberry and blackcurrant. Pretty purple dress, garnet, dark, shiny, clean. Frizzy nose, crunchy, fresh fruit. Full mouth, fruity attack. To taste between 14 and 16 ° C.
Serve with	Food & wine pairing: Red meat in sauce or grilled, white meats, game, character cheeses, chocolate cake
Cellaring	Drink 2019-2038
Scores/Awards	91-93 points - Neal Martin, Wine Advocate #224 - April 2016 91-92 points - James Suckling, JamesSuckling.com - April 2016 16 points - Jancis Robinson, JancisRobinson.com - March 2017 16.5 points - Richard Hemmings, JancisRobinson.com - March 2016 86 points - Steven Spurrier, Decanter.com - April 2016 Silver Medal - Concours General Agricole Paris 2016 Silver Medal - Concours General Agricole Paris 2017
