Château Louis 2012

CSPC# 771457 750mlx12 14.5% alc./vol.

Grape Variety
Appellation
Classification

90% Merlot, 10% Cabernet Franc.

St. Emilion Grand Cru Classe

http://www.chateaulouis.fr/home.html

General Info

Website

Previously known as Rol de Fombrauge, this St. Emilion property was purchased in 2006 by Thierry de la Brosse, co-owner of the world's most revered and most expensive bistro, L'Ami Louis in Paris. It's easy to see where Chateau Louis found its new name. For the record, if anyone does not know, L'Ami Louis makes the world's finest roast chicken and even better than that, they have the only 100 Pt potato dish on the planet! But I digress.

De La Brosse hired Stéphane Derenoncourt's company, Vigneron Consultants, to help him transform Rol de Fombrauge into Château Louis. In 2008, Chateau Louis was increased in size to 3.8 hectares when they purchased additional land in the St. Emilion appellation.

Chateau Louis makes a second wine called La Reserve de Louis. Not much wine is made. Production of Chateau Louis is on average about 550 cases of St. Emilion wine each vintage.

Vintage

After the very cold and dry winter of 2011–2012, bud break lasted throughout April. The rains of April and May, coupled with mild temperatures, resulted insignificant mineralization and strong vegetative growth of the vines.

Flowering was late (29 May) and drawn out, with a delicate fruit set. The old Merlot plants have at times seen yields reduced due to coulure (shatter, a failure of the fruit to set) or millerandage (shot grapes, incomplete development).

There was settled summer weather from 15 July, with the hottest August since 2003, allowing partial recovery of the growth cycle. From mid-July onwards, 2012 was one of the driest vintages of recent years (along with 2005, 2009 and 2010), resulting in a significant water deficit (120mm lower than the thirty-year average). Ripening in early August was prolonged, with peaks of temperature from July to September and reduced rainfall. The biggest daily temperature difference recorded was 12.9°C, the highest in eight years, favoring a high level of anthocyanins and aromatic intensity. September and October were mild, close to the seasonal norm (27–28°C on 5 October).

Vineyards

The 5.2-hectare vineyard of Chateau Louis has old vines. On average, they are close to 43 years of age. The vines are planted to a typical St. Emilion vineyard cepage of 80% Merlot and 20% Cabernet Franc. The north facing, sloping vineyards are planted in a mix of clay and limestone soils that are often found in this part of the appellation.

Harvest Vinification/ Maturation

Manual harvesting: 100%. The Merlot was picked on October 13 and the Cabernet Franc on October 16. Serious vineyard management takes place at Chateau Louis. They never use any type of herbicides. Cover crops are planted, which helps add life to the St. Emilion soils. Harvesting remains entirely manual. Once sorted, the whole berries are fermented in small, open top, oak tanks with regular pigeages. The total maceration time runs 30 to 32 days. Malolactic fermentation takes place in oak barrels. The wine spends six to eight months on its lees with regular stirring. The wine of Chateau Louis is aged in up to 75% new, French oak barrels, depending on

the character and quality of the vintage. Maturation period: 15-16 months

Tasting Notes Beautiful fine nose, fruity and noble. A creamy, flavorful mouthfeel with good body and fine tannins. A powerful

and long finish with a slight vanilla edge.

Production 665 cases made
Cellaring Drink 2015-2030

Scores/Awards 87 points - James Molesworth, Wine Spectator - March 31, 2015

91+ points - Robert Parker, Wine Advocate #218 - April 2015



CHATEAU LOUIS