



CHÂTEAU TOUR DE LAROZE

Vintage 2014

In 'the thorny shrub' that the etymology of «gorsse» proffers for the splendid vineyards of Labégorce today, generations of lords and farmers have succeeded in shaping the identity of the estate. A vision was also needed, an intuition that reveals the great potential of a territory through the ambition that the vision carries. Hubert Perrodo's great vision in 1989 centred on the tradition of those who had loved this land over the centuries. Therefore, more than two hundred years after

the division of the property in three parts (Labégorce Margaux, Labégorce Zédé and Labbé Gorsse de Gorsse which only lives on today as the family home), he has overcome the crazy challenge of putting them back together. The symbiosis of Labégorce and Labégorce Zédé is self-evident, the nouveau grand Labégorce (since the 2009 vintage) offers a lively fruit flavoured palette, extensive, rich, complex, smooth, lined with delicate tannins and great finesse.

TECHNICAL SHEET

Information

Owner
Perrodo family,
Nathalie Perrodo Samani

General manager
Marjolaine Maurice de Coninck

Consultant Oenologist
Claude Gros

Appellation
AOC Margaux

Great Wine of the estate
Château Labégorce Margaux
AOC Margaux

Other wine
Château Tour de Laroze
AOC Margaux

Technical features

Surface
65 hectares AOC Margaux

Terroir
70% gravelly-sandy
30% silty-sandy

Average age of the vineyard
30 years old

Plantation density
8.800 - 10.000 vines / hectare

Average yield
5 to 6 bunches per vine

Plantation
50% Cabernet-Sauvignon
45% Merlot
3% Cabernet Franc
2% Petit-Verdot

Management of the vineyard

The farming practices are traditional, reasoned, very concerned about the balance and the well-being of the soil, of the plant and of the auxiliary fauna.

Pruning
Double guyot, particular care brought to the ventilation and the spread of branches. In-service training of winegrowers.

Green works
Thinning, cutting of the second twig, de-leafing, green harvesting

Harvesting
Manual harvest in crates of 10kg. Sorting the harvest in the vineyard and in the winery.

2014 Vintage

Beginning of the harvest
19th of September 2014

End of the harvest
17th of October 2014

Vinification
Temperature-controlled concrete and stainless steel vats
Malolactic fermentation in vats

Ageing
Duration: 12 months

Final blending in the bottle
60% Merlot
40% Cabernet-Sauvignon



CHATEAU LABÉGORCE MARGAUX
BP4 - 33460 Margaux - France
tél. +33 557 88 71 32 | fax +33 557 88 35 01
contact@labegorce.com
www.chateau-labegorce.fr