



Champagnes & Châteaux

QUALITY SINCE 1989

CHÂTEAU GRAND BARRAIL LAMARZELLE FIGEAC 2015 St Émilion-Grand-Cru

Château Grand Barrail Lamarzelle Figeac is situated on stony clay-flint terraces known locally as “Graves de Saint-Emilion” (Saint-Emilion stones), which stretch from the North-West of the village towards the communes of Libourne and Pomérol. Historically, and ever since, this region has been recognised for the high quality of its extremely delicate and elegant wines.

Grape: 71% Merlot - 29% Cabernet Franc

Vineyard & Vinification Note: Laborious and multiple canopy management techniques are practised in the vineyard to control vine vigour, cropping levels per vine, fruit consistency and to ensure the grapes attain optimum ripeness. These include simple guyot or double guyot pruning, bud-rubbing, secondary shoot removal, leaf-stripping, lateral branch removal and where necessary, green harvesting, allowing only the healthiest grapes to be selected. The vineyard is managed embracing the environmental principals of integrated viticulture, whereby each intervention is tailored to the individual plot, rather than treating the vineyard as a whole. This approach guarantees exceptionally healthy grapes, whilst respecting the terroir and the vine. Harvesting is carried out manually and is evenly spread over time depending on the ripeness of each plot or micro-plot, to ensure consistency in the parcels making up the blend.

Vinification: Stainless steel vats of various capacities with temperature control. **Ageing:** 12 months in oak barrels (33% of which are new).

Tasting Note: Very deep, ruby-red in appearance, with intense, complex aromas of violets and red berry fruits, combined with a hint of spice and liquorice. The wine gains in volume, the fine-grained, silky tannins add lovely structure to the wine. With the mouthfeel, fruit and intensity in perfect balance, this superb Grand Barrail Lamarzelle Figeac shows great potential.

James Suckling: Very floral and perfumed with blackberries and dark tea. Full-bodied, dense and structured. Chewy tannins. Lots of character. Needs two or three years to soften. **91 Points, James Suckling, February 2018**

Wine Enthusiast: Rich and now smoothly textured, this elegant wine is generous. Tannins still come through the perfumed black-currant fruits, giving a wine that is structured and full while still attractively shot through with acidity.

93 Points, Roger Voss, February 2020

Food Pairing: Grilled red meat, poultry in sauce, cheeses, red-fruit desserts.

