



Champagnes & Châteaux  
QUALITY SINCE 1989

## CHÂTEAU LA GARDE RED 2015 Pessac-Léognan

Dourthe Vineyards bought Château la Garde in June 1990, totally seduced by the exceptional quality of the terroir, which is quite possibly one of the finest gravel outcrops in the Pessac-Léognan appellation.

Motivated by this ambitious project, worthy of this magnificent terroir, considerable time and finances have been invested and have been rewarded with the increasingly frequent production of delicate, elegant and appealing fine Pessac-Léognan wines.

**Grape:** 52% Cabernet-sauvignon, 45% Merlot, 3% Petit verdot

### **Vineyard & Vinification Note:**

Château La Garde was one of the first properties to introduce integrated viticulture, an approach that produces premium quality grapes with total respect for the environment and for mankind. Studies carried out on the estate have analysed the correlation between grape ripening and the quality of the soil and subsoil, particularly in relation to its water retention capacity.

This has resulted in a highly detailed mapping of the vineyard, identifying individual rows or micro-plots within each parcel which reach full ripeness at the same rate. As a result of trials previously undertaken on test plots, coupled with our in-depth knowledge of the vineyard, our teams can now tailor and fine-tune viticultural practices in each zone accordingly. Carefully considered soil management techniques - tailored ploughing methods and green fertilizer - and an environmentally conscious approach to protecting the vineyard (reducing inputs, sexual confusion to combat pests, machine weeding, manual canopy management and yield control) promote harmony in the vine.

These painstaking, rigorous techniques play an important role in controlling yields and plant vigour and result in optimised grape ripeness. Severe pruning for example promotes even budburst, while bud stripping, secondary shoot removal, desuckering and leaf stripping improve the circulation of air around the grapes and guarantee healthy fruit. The grapes are harvested selectively on a row-by-row basis, and with meticulous care, ensuring that only perfectly ripe grapes of uniform ripeness enter the tanks.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e [info@champagnesandchateaux.co.uk](mailto:info@champagnesandchateaux.co.uk)

[champagnesandchateaux.co.uk](http://champagnesandchateaux.co.uk)



## **Cont'd:**

Pre-fermentation cold maceration.

Alcoholic fermentation, with very few manipulations (pumping-over, pigeage). Malolactic fermentation partially in barrels. Ageing in barrels takes place in an arched underground cellar with air-conditioning for 12-14 months. Cooperage savoir-faire and oak selection are combined when choosing the barrels so that they are best suited to the characteristics and style of Château La Garde wines

## **Tasting Note:**

“Deeply intense, almost black and purple-tinged appearance, offering a complex, intense nose exuding roasted, smoky notes. Supple on the attack, the wine rapidly develops generous mouthful defined by lovely, expressive fruit, concentration and depth, underscored by delicate tannic structure; very smooth, despite the intensity. The appealing harmony is echoed in the long, flavoursome finish.” **Frédéric Bonnaffous, Dourthe Estates Director**

## **James Suckling:**

Violet, dark-berry and stone aromas follow through to a medium to full body. Linear and very fine. Tight and fresh. Precise and beautiful. A serious young red. Drink in 2022. **93 Points, February 2018**

## **Wine Spectator:**

Solid, with a youthfully tight core of juicy blackberry and black currant paste flavors, wrapped with brambly grip and backed by twinges of tar and anise on the finish. Needs a touch of cellaring to unwind fully. Best from 2020 through 2030. 15,750 cases made. **91 Points, James Molesworth, March 2018**

## **Food Pairing:**

Very good match with game, red and white meat, cheese.