

Château Labarde Rouge 2013

AOC Haut-Médoc, Bordeaux, France

PRESENTATION

Château Labarde is a small 5-hectare vineyard in the Haut-Médoc appellation. Part of the Château Dauzac estate, it is made at the Dauzac cellars with the same care and attention as its older brother. It generally has a promising deep color with a bouquet that is both very pronounced and complex (red fruit and vanilla). Smooth, suave and well-structured, it is worth ageing for several years before enjoying with roast meat or game.

THE VINTAGE

WEATHER CONDITIONS

There was record rainfall during the first half of 2013. Spring was very cool, even cold (May and June), and this caused a major delay in vine growth (flowering). Much more clement weather (warm and sunny) arrived in July and lasted until the harvest.

THE WINE

VARIETALS

Cabernet sauvignon 60%, Merlot 40%

TASTING

Crystal-clear, beautifully intense ruby-red colour. Elegant, very fruity nose with hints of cherry and subtle toasty oak. Starts out very pleasantly on the palate with well-integrated oak and hints of redcurrant. Round, balanced, and easy-going, it adapts to a wide variety of foods.

AGEING POTENTIAL

5 to 10 years





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THE VINEYARD

TERROIR

Deep gravel

SURFACE AREA OF THE VINEYARD

7.41 ha

AGE OF VINES

20 to 25 years years old

IN THE VINEYARD

Pruning type: Double guyot with debudding;

Grape Harvest: By hand with table sorting before and after

destemming

THE CELLAR

WINEMAKING

In stainless-steel temperature-controlled tanks with patented cap-breaking system.

AGEING

For 12 months in oak barrels (50% new, subject to vintage) with racking each trimester.

