

CHÂTEAU LAVABRE La Closerie red

AOP PIC SAINT LOUP 2017

Grape Variety

60% Syrah, 30% Grenache, 10% Mourvedre

Vineyard

Emblematic terroirs of the Languedoc, The Pic St Loup is known for its deep limestone soil (7 meters) dated from 130 millions old. South exposure, protected on the north side by a ridge, the terroirs of Chateau lavabre has a shape of a circus opening on the south side. With 1100 mm of rain per year, the terroir can support heat wave.

Vintage notes

The 2017 vintage was very difficult with frost, spring heat wave followed by a dry summer, Languedoc has not been spared by the bad weather this year, and the harvest were two weeks ahead on average, with quantities falling sharply (lowest harvest of the last 15 years) but a quality to the rendez-vous.

Winemaking Notes

The grapes came into the winery very early in the morning (2 to 8 AM) and maceration in concrete tanks last 5 weeks for the syrah and 3,5 weeks for the grenache & mourvedre. Vinification is made in concrete tank as well. 25% of the syrah is aged in 228 liters barrels coming from Burgundy oak forests. Medium toast or medium +

Tasting Notes

Its violet purple color is followed by aromas of black raspberry, roasted spices and blackcurrant. The palate oscillates between the full-bodied power and the sweetness of the fruits. The finish is all in elegance. Very juicy finish, refreshing.

58 Meq/L total acidity; 3,85 pH;

ABV: 15%

Sugar < 1

Production: 2 500 cases

94/100

JEB DUNNUCK

95/100

Robert Parker
WINE ADVOCATE

