



CHÂTEAU LAROQUE Grand Cru Classé 2020



Art. Nr.: 1248020

Hersteller: Château Laroque, St. Emilion

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Émilion

Jahrgang: 2020

Rebsorte: Merlot, Cabernet Franc

Alkoholgehalt: 13 %

Reife: bis 2032

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 94-96

Falstaff: 91-93

James Suckling: 94-95

Decanter: 92

Speiseempfehlung:

Rind: Geschmort/Gedünstet

Käse: Rotschmierkäse

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 50.10

Verkostnotiz

JAMES SUCKLING: "This is really focused and linear with tight, minerally tannins that are polished and energetic. It's medium-to full-bodied with dark and blue fruit in the center palate. Long and focused."

ROBERT PARKER - THE WINE ADVOCATE: "The 2020 Laroque is a blend of 99% Merlot and 1% Cabernet Franc, aging for around 16 to 18 months in French oak barrels, 50% new. The alcohol is 14.5%. Displaying a deep purple-black color, it slowly unfurls in the glass to reveal fantastically opulent notes of Indian spices, rose oil, dark chocolate and licorice, over a core of blueberry preserves, stewed plums and mulberries, plus a hint of dried mint. The medium to full-bodied palate is packed with layers of black and blue fruits, accented by exotic spices and supported by a racy backbone and velvety tannins, finishing long and perfumed. Gorgeous." - Lisa Perrotti-Brown

DECANTER: "Plenty of sappy, well defined juice running underneath the moody tannic frame, but you need to look away right now because this is closed and subdued. Blueberry purée and a limestone scrape helps build momentum through the mid-palate - give this time. David Suire manages the winemaking. Drinking Window 2026 - 2040."

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, sehr zarte Randaufhellung. Frische schwarze Beerenfrucht, ein Hauch von Lakritze, frische Orangenzesten, rauchiger Touch. Saftig, elegant, rotbeerige Nuancen, frische Struktur, feine Tannine, mineralisch im Nachhall,

