

CHATEAU LAJARRE 2020

AOP Bordeaux Supérieur

~ Background ~

Directed by Gregory Lovato since 2005, a young doctor and winemaker, Château Lajarre is a 50 hectare property with 33 hectares in one continuous block, situated a few kilometers southwest of Saint Emilion. Suited on gravely and siliceous soils, Chateau Lajarre posses a terroir that is ideal for high quality vines.

Originally the property of the Duke of Lorge in the early nineteenth century, the estate was sold during the Second Empire to Jean Gautier, Minister of finance of Louis-Philippe, mayor of Bordeaux who constructed the current Chateaux where the current owners live. After having passed through the hands of multiple negociants, the estate was purchased by the Lovato family in 1973, who also owned Chateau Canon-Montségur in Castillon-Cotes de Bordeaux.

The wines produced at the estate are fruity with aromas of red fruits, good tannic structure, elegant and round in the mouth. They can be drunk quickly or cellared for up to 7 years.

~ Viticulture ~

- 80% Merlot & 20% Cabernet Franc planted.
- Average age of vines: 25 years
- Clay and limestone.
- 33 hectares
- Density of vines 3300 to 5500 vines per hectare.



~ Winemaking ~

- Destemming before sorted on an vibrating sorting table.
- Pre-fermentation cold maceration between 3 to 5 days.
- Fermentation at low temperatures of 26-28 °C with thermoregulation system.
- Punching down and pumping over.
- Press wine in cage with vertical press before malolactic fermentation.
- First blend is aged in oak barrels with the rest aging in stainless steel vats.
- Vinification by oenologist Stephan Toutoundji.
- Production per year: 5 000 cases



Grégory Lovato

~ Tasting Notes ~

Dark and firm, this wine has black fruits and dark coffee flavors. An initial bitterness disappears, giving a wine with promise and ripeness.



This is a smooth, spicy wine that has ripe tannins and a juicy core of blackberry flavors. It has structure underneath the fruit, with a fresh line of acidity at the end.