

LAROQUE CABERNET FRANC 2018

IGP Cité de Carcassonne

~ Background ~

Laroque is made from vineyards planted in the ancient region of Carcassonne that produce an extraordinary and unique wine made from 100% Cabernet Franc. Laroque (from the latin *roqua*) derives its name from the Menhirs (a single standing stone that dates back to the middle of the Bronze Age like Stonehenge) which are found around Carcassonne. During the Middle Ages, the vineyards belonged to the Bishop of Carcassonne, who was renowned for making the best wines in the region. Local legend has it that the devil, upset with the Bishop of Carcassonne for stealing his "clients," tried to stone the Bishop with giant rocks. Following the attack, the Bishop constructed the fortress of Cazilhac with these Menhirs and marked the event by placing a cross on the last remaining Menhir. After this, processions were undertaken around this oratory and all the parcels of vines that surrounded it, including those of Laroque, in order to ward off the devil.

The city of Carcassonne is famous all over the world for its medieval city and the Canal du Midi, both classed as World Heritage sites by UNESCO. Situated between the Pyrenees to the south and the Black Mountains to the north, Carcassonne enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic. This results in sunny, hot, dry days, but very cool nights. This extraordinary harmony in nature creates wines that are fresh, fruity, elegant, rich and balanced. Laroque Cabernet Franc is an easy-drinking wine that combines the structure, minerality, and dusty rose characteristics of Cabernet Franc with the lively, fruitiness of wines from the south of France.

~ Viticulture ~

- 100% Cabernet Franc
- Clay and limestone soils.
- Terroir of Carcassonne is characterized by hillside vineyards with double climatic influences and two alternating winds:
- *Winds from the Mediterranean bringing warm and humid softened by the "cers" winds coming from north-west of Narbonne.*
- *Dry and temperate winds from the Atlantic.*
- Average age of vines is 25 years.
- Density of 4500 to 5000 vines/hectare.
- Environmentally friendly viticulture.
- Royat cordon system of pruning.
- High canopies for better quality grapes and yield management.
- Mechanical working of the soils with debudding to limit production.

~ Winemaking ~

- After harvest, grapes are destemmed and then pressed gently in a pneumatic press.
- Fermentation in temperature controlled cement tanks between 25 to 28°C for 19 days.
- Fermentation with fresh oak to enhance aromas and to give structure to the wine.
- Remontage (pumping over) 3 times daily until delestage (racking of the wines during fermentation to soften the tannins). Then 2 pumping-overs daily towards the end of the maceration period.
- Malolactic fermentation in epoxy lined concrete tanks.
- No fining.
- Filtering before bottling.



Dominique de Beauregard, Aquitaine Wine Oenologist



View from the vineyards of the City of Carcassonne

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~ Tasting notes ~

89 Points (2018). Touch of greenness to this cabernet franc. Some attractive brambleberries and raspberries. Full-bodied and soft and somehow quite oily on the palate. This is **fruity and delicious, although it doesn't hold together totally.**

A crimson robe, the nose of subtle raspberry, rhubarb, spicy and tobacco aromas. In the mouth the elegant and silky tannins bring a very feminine touch to this wine. Laroque Cabernet Franc is a special wine that defies competition. It is unique in its combination of concentration of fruit, attractive aromatics and body. Serve it with tagines, oriental dishes, pastas, poultry, barbecue, red meat and cheese plates.

