



Claude Gros, oenologist



## LAROQUE PINOT NOIR 2021 IGP Cité de Carcassonne

### — Background —

Laroque is made from historical vineyards in the ancient region of Carcassonne that produces an extraordinary and unique wine made from 100% Pinot Noir.

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. The Laroque vineyards are located nearby the city of Carcassonne, famous all over the world for its medieval city and the Canal du Midi, both classed as World Heritage sites by UNESCO. The soil on which the vines are planted date back to the pre-historic Jurassic Period.

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 gives the Laroque Pinot Noir its unique signature: : “the aromatic elegance of the 'grand crus' of Burgundy with the price point and strength of Mediterranean wines.”

### — Viticulture —

- **100% Pinot Noir**
- Clay and limestone soils
- Terroir of Carcassonne is characterized by hillside vineyards with double climatic influences
- Average age of vines is 20 years and the density of 4500 to 5000 vines/hectare.
- Environmentally friendly viticulture.
- Guyot vine training. And high canopies for better quality grapes and yield management.
- Mechanical working of the soils with debudding to limit production.
- Night harvest 4 to preserve freshness and avoid oxidation of the must.
- Harvest took place between September 12 and 14.

### — Winemaking —

- After harvest, grapes are destemmed and then pressed gently in a pneumatic press.
- Fermentation in temperature controlled stainless steel tanks between 22-25°C for 14 days and in 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.
- Natural malolactic fermentation in epoxy lined concrete tanks.

### — Tasting Notes —

*Earth and fruit aromas with a fruity sweetness and dried spices on the nose. The mouth is charming, juicy and straightforward. Medium tannins linger on the finish alongside a hint of roasted cocoa nib. An excellent option for those who enjoy a more gentle and approachable style.*

