



Since 1628

CASTLE LABORDE

« Cuvée 1628 »

AOC Lalande de Pomerol

HISTORY

Château Laborde is situated in the appellation of Lalande de Pomerol, close to Saint Émilion and right next to Pomerol. The history of the Trocard family starts nearly 400 years ago in 1628. It was in this year that the family acquired its first vines in locality of Libourne. Château Laborde has belonged to Jean Trocard's family since 1730. It is a rare property insofar as it has been handed down through the generations by the daughters of the family. It was only in 1974 that a man, Jean-Marie Trocard, inherited the château. Then in 1995, Jean Trocard, the son of Françoise and Jean-Maire, took over the operation. But the women of the family may yet take back the running of the property, as Jean has three daughters.

AREA

24 ha (60 acres)

GRAPE VARIETIES

85% Merlot
15% Cabernet Sauvignon

AGE OF THE VINES

40 years

TERROIR

A deep gravel sub-soil which is overlaid with the famous 'crasse de fer' (a very firm and stony blend of earth and metal with high content of iron-oxide) of this region. These soils do not produce powerful wines, but ones that are characterised by finesse and silkiness. And their complexity is only enhanced by aging in barrel. Merlot, the classic right-bank grape variety takes precedence in this wine, providing its classic velvety roundness to which we add a hint of Cabernet Sauvignon to bring a balancing acidity and to add to the aromatic complexity of the wine. It is these characters of elegance, finesse and complexity that we seek to highlight; to bring focus to this great terroir by emphasising its qualities.

TASTING NOTE

A complex nose, with notes of cherries, blackberries and blackcurrants, as well as hints of black pepper, spices and oak. These fruit notes follow through on the palate which is rich and round with silky, ripe tannins. Overall, this is a well-balanced wine with a lovely, long finish.

POTENTIEL DE GARDE

15 ans

AGING

12 to 15 months in French oak barrels (25% new oak barrels, 50% one-year barrels, 25% two-year barrels).

AVERAGE PRODUCTION

30000 bottles

ABV

13% vol

SERVICE TEMPERATURE

16°C to 18°C (61°F/65°F)

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