





CHÂTEAU LARCIS DUCASSE

Saint-Émilion Grand Cru Classé

www.larcis-ducasse.com

VARIETALS	92% Merlot, 8% Cabernet Franc
VINTAGE	2017
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Elegant and fine red colour.
NOSE	Aromas of blackberry and black cherry in liqueur, scents of sweet spices, delicacy of floral notes evoking rose petals and violet, the nose reveals a magnificent bouquet, sunny and concentrated.
PALATE	The fine and coated tannins give the wine a monumental structure while the mid-palate focuses on the density of the fruit, to unfold with freshness and liveliness in a finish with persistent and aromatic length.
AGEING	16-18 months in barrels, with 70% new oak and 30% in one year old barrels.
PAIRING	Saint-Émilion goes really well with beef dishes such as braised beef, beef burger with cheddar and bacon or with mushroom.
READINESS FOR DRINKING	Drink now or keep it for 5 to 10 years.
RATINGS	96pts JAMESUCKLING.COM 95pts  4.1 
ORDER CODE	FR431