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Château Franc Lartigue



VINTAGE

2016

REGION

Bordeaux

APPELLATION

Saint-Emilion Grand Cru

VARIETAL

70% Merlot

15% Cabernet Franc

15% Cabernet Sauvignon

ALCOHOL

14 %

TERROIR

Clay, chalk, gravels, sand.

INFO

7.86 hect. (19.42 acres) vineyard in 10 plots.

35 year old vines on average

Harvested and grapes sorted by hand. Aged in French oak barrels (Sylvain, Nadalier, Demptos, Quintessence) renew by 1/3

Unfined / Filtered

Sustainable Agriculture Practices - HVE

3, farm certified having high environmental value

About the Estate:

The vineyard of Château FRANC LARTIGUE is located in the townships of Saint-Emilion and Saint-Sulpice de Faleyrens. The vines are 35 years old on average, planted on deep clayey, chalky sub-soil, with gravelly and sandy soils, which contribute to its interest and originality. Château FRANC LARTIGUE was the first Saint-Emilion Grand Cru in our Promex Wines selection, in fact, one of the very first wines added to our portfolio at all. It was already showing nicely in terms of suppleness and bouquet; but since then, and especially thanks to the passion and energy of Jean-Pierre TOXE, Château FRANC LARTIGUE confirmed itself to be a "valeur sure" in our assortment.

Château FRANC LARTIGUE remains the elegant Grand Cru we "detected" nearly 30 years ago, but has reached more complexity, finesse and deepness, richness and balance. Without going too far in modern extraction, Jean-Pierre TOXE provides us a delicate and noble wine we should expect from a round right-bank Merlot. Perfect maturity with good potential and soft tannins, "Classy"... a Grand Cru and "A very Grand Vintage".

Additional "guarantee" and reference for this gem? Yes; Château FRANC LARTIGUE is listed and/or BTG since 2001 at the Balthazar famous brasserie in New York. Congrats!

Tasting Notes:

"Concentrated wine. It is rich and full, while also having restraint and elegance. That makes for a fine balancing act of generous tannins and opulent black fruits." **92 Pts** Roger Voss – Wine Enthusiast Aug. 2020

Food Pairing:

Sauce-based meat dishes, game, grilled meats, ribeye, any cheese, grilled portobello caps.

Press Review:

"Pretty mulberry, redcurrant, and wild strawberry fruit as well as plenty of cedar and a hint of white truffles emerge from the 2016 Ch. Franc-Lartigue, a mediumbodied, fresh, elegant Saint-Emilion with plenty to love..." 90 Pts Jeb Dunnuck Dec. 14th 2020

90 Pts — Guide Gilbert & Gaillard

GOLD Medal — Concours de Macon.

"Alluring, with singed mesquite notes weaving around a supple core of lightly mulled plum and cherry fruit. Subtle tea and cedar details underline the finish" - 88 Pts. James Molesworth - Wine Spectator, Web 2019