



**CHATEAU LA GARRICQ,
MOULIS-EN-MÉDOC 2014**
Chateau La Garricq, Haut Medoc, France

Bordelaise des Grands Vins, Bordeaux, France

LCBO # 23870 | 13.0% alc./vol. | \$48.00 | Release: 03-Feb-2022

*“Ripe and beautiful berry character with currant and spice undertones. Full body, round tannins and a flavourful finish. Drink now or hold.” **Score – 92p (James Suckling)***

*“...It is unusual in the 20% of Petit Verdot that goes into the blend. That gives the wine its deep colour and rich generous black-plum fruit. Solid and dense, the wine will age well. Drink from 2020.” **Score – 91p (Roger Voss, Wine Enthusiast)***

Terroir:

Chateau La Garricq is a small property under Château Paloumey. Château Paloumey is in Ludon-Médoc, in the south of the Haut-Médoc appellation, between Château La Lagune and Cantemerle, both Grand Cru Classés of 1855. 34 Ha of vines present a wide range of terroirs.

Formerly known as "Château de Graves de Guitignan Brillette", Château La Garricq benefits from a terroir, typical of the Moulis-en-Médoc communal appellation, made up of ancient gravel and clay-limestone soil. 3 Ha of vines ~27 years old.



Vinification:

Fermentation in temperature controlled stainless steel tanks. Post fermentation maceration between ~23 days. 30% of malolactic fermentation done in new oak barrels. Aging 12 months in oak barrels (30% new).

Varieties: Cabernet Sauvignon 50%, Merlot 30%, Petit Verdot 20%

Residual sugar: 1 g/L

Serving suggestion and food pairing: Decant and serve at 17° with meat in sauce, small game, roasted poultry and cheese.

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 **WINEENTHUSIAST**

James Suckling 92p

Wine Enthusiast 91p