



COMPAGNIE VINICOLE BARON EDMOND DE ROTHSCHILD

LES LAURETS - Baron Edmond de ROTHSCHILD 2004
PUISSEGUIN SAINT-EMILION

Since the purchase of Château des Laurets in 2003, Baron Benjamin de Rothschild wanted to reveal the great potential of this Estate wine by investing in new equipment and winemaking facilities associated with an increased focus on vineyard management and wine-making practices.

As a result from efforts and high exigency, since the 2004 vintage, on the 90 hectares of vineyards that includes the estate, only 4 hectares were selected from the best parcels of Merlot. A batch of excellence then took birth under the name "LES LAURETS - BARON EDMOND DE ROTHSCHILD"

Appellation :	Puisseguin Saint-Emilion
Vineyard area :	4 ha
Soil type :	Limestone and clay
Blend :	100% Merlot
Plantation density:	5500 vines/ha
Vineyard age :	25 years
Soil management :	Natural grass cover
Vineyard pruning :	Double Guyot
Harvest :	Hand picked from 2 nd of October.
Winemaking :	Cold maceration before fermentation, vinification in wooden vats. Automatic temperature control. Micro oxygenation during maceration. Malo-lactic fermentation in new french oak barrels.
Ageing :	90% in new barrels, 10% in second fill barrels Duration : 18 months
Production :	20 720 bottles



PRESS RELEASE & TASTING COMMENTS :

★★★ Guide Hachette des vins 2008

FOOD AND WINE :

Drink with grilled meat, and french cheese.
Advised serving temperature: 18°C.

Chinese: Steamed Lobster with garlic and ginger
Japanese: Sushi (Fuller bodied seafood) Shellfish and Shrimp served with Soyu and Wasabi
Korean: Banchan (different side dishes)