

CHATEAU LARCIS DUCASSE

- **GENERALITIES.**

Owners	Gratiot Alphan�ery Family
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Recent changes

2002 : first vintage produced by manager Nicolas Thienpont and consultant St ephane Derenoncourt.

History of the property

The Gratiot family have owned Ch ateau Larcis Ducasse, a Saint Emilion Grand Cru Class e, for over a century. The chateau's terroir of clay/limestone soils on a south-facing slope produces wonderfully ripe grapes which result in complex, well-structured wines with fresh, mineral flavours. These characteristics are due to the different bedrocks found on the property, from the limestone of the plateau to the iron-rich feldspar sand at the base of the slope.

Viticultural methods are kept as natural as possible with low yields and grape varieties chosen and planted according to soil type.

The grapes undergo a gentle maceration to avoid over-extraction, and the wine is aged in barrel for eighteen months. The final blend aims to provide a balance between aroma and tannin to give a wine of unique character.

- **VITICULTURE.**

Appellation contr ol ee: SAINT EMILION GRAND CRU CLASSE

Area: 10 ha 80

Varieties planted: 78 % Merlot
22 % Cabernet Franc

Density: 6000 vines / ha, replantation at 7500 vines / ha.

Soils: 10 % plateau of clay-limestone on chalk.
55 % terraces with southerly aspect with thin clay-silt soil on chalk.
25 % clay-limestone of alluvial origin.
10 % sandy clay at base of slope.

Average age of vines: 35 years

Soil management: Traditional: light ploughing and aeration of the soil with inter-row planting of cereals in the winter.

Other specifics:

Continual programme of renovation of the vines: grubbing up and replanting.
Gradual introduction of biological prevention against diseases and pests.
Numerous manual interventions: de-budding, leaf-thinning and green harvest.
100% hand-picked harvest.

- **VINIFICATION. AGING.**

Production: 30,000 to 40,000 bottles

Length of aging: 16 to 20 months

Barrels: 60 % new, 40 % 1 year old

Other specifics:

New harvest reception chain: 4 sorting tables; destemming but no crushing or pumping.
Parcels vinified separately.
Temperature controlled tanks.
Indigenous yeasts.
Malolactic fermentation in barrel.
Stirring of lees after malolactic fermentation.
Reductive aging on lees: first racking after 6 to 10 months (before summer), second racking one year later before bottling.

- **HARVESTS**

Vintage 2004: Merlot picked 6 to 12 October
Cabernet Francs picked 18 October
Cabernet Sauvignons picked 22 October

Vintage 2005: Merlot picked 22 September to 3 October
Cabernet Franc et Sauvignon picked 10 October

Vintage 2006: Merlot picked 23 September to 2 October
Cabernet Franc picked 3 October

Harvest 2007: Merlots picked the 1, 2, 7, 8 and 9 October
Cabernet franc picked 8 and 9 October

