

CHÂTEAU
D'AGASSAC
HAUT-MÉDOC



Château d'Agassac, the chateau's first wine, is made from the estate's oldest vines and best deep gravel terroirs. It is the archetype of the modern Médoc, structured and powerful whilst also well-balanced and fruity, displaying tannins with no aggressive astringency.

Made for cellaring, it will also delight lovers of middle-aged wines seeking fruit, substance and balance. It is one of the most highly regarded and award-winning wines in the Haut-Médoc region.

2012

This silky wine's beautiful structure provides us with a rich, full-bodied, supple and well-balanced Agassac. Small red fruit aromas in its youth give way to the menthol, tobacco and cedar that are characteristic of the Médoc terroir.

BLEND : 55% Cabernet Sauvignon / 45% Merlot

BEST SERVED AT : 16°

DECANTING : 2 hours

MATCHING WITH FOOD : Braised loin of farm-reared veal with gentle spices and Charlotte potatoes baked with thyme and bay leaf.

After a tough winter the 2012 growing season kicked off with a cool, rainy spring which delayed budbreak until after the dates observed in 2011, and made for an uneven flowering process. These damp climatic conditions persisted until mid-July, increasing the threat posed by parasitic insects and demanding great vigilance on the part of our vineyard teams. The grapes nonetheless matured very nicely, although different plots reached maturity at different times. Warm, dry conditions arrived in the second week of July, with greatly increased temperatures. Where the spring had been very wet, the summer saw considerably lower-than-average rainfall. The summer months were therefore much more positive, with a reduction in the levels of herbaceous and phenolic compounds in the grapes. Leaf thinning and bunch selection allowed us to ensure that the grapes remained in excellent health as they developed to peak phenolic maturity. The harvests took place some twenty days later than in 2011, with favourable meteorological conditions including some rain in late September which helped improve the quality of the skins. Although the springtime was certainly difficult, from mid-July onwards the conditions were very positive. Interestingly enough, similar spring/summer contrasts proved to be augurs of success in two of the best Bordeaux vintages in living memory: 2000 and 2009. The 2012 is rich in anthocyanins, with elegant yet robust tannins which should help offset acidity levels which are slightly lower than those seen in 2010. 2012 is shaping up to be a vintage of great elegance and finesse, a classic Bordeaux.

TO THE EYE : A deep garnet red colour with hints of purple which boost the wine's brightness.

ON THE NOSE : The delicate and powerful nose emerges in incremental notes of prunes in brandy, black cherries and menthol.

AFTER AIRING : After aeration, the aromatic black cherry notes become more dominant. Morello cherry notes appear, supported by an oaked vanilla finish. Following a little oxygenation, camphor and menthol aromas develop and give way to a touch of minerality.

ON THE PALATE : With supple, velvety tannins coating a firm, rich and fresh texture, this wine's silky structure offers flavours of fresh thyme, black pepper and camphor. The lively and fruity finish is supported by the incense notes that define the Agassac terroir.

Tasting note elaborate by Thierry Nérisson in october 2014, Sommelier

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28/05/2013 - Weinwisser
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"... A delicate, soft bouquet.. Plenty of complexity.. A structure which is both delicate and well-defined..."
Weinwisser

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Terre de Vins : La notation de Bettane et Desseauve !
24/05/2013 - Terre de Vins
15,5/20

Beautiful rating and comment for our Agassac 2012.

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