

L'AGASSANT D'AGASSAC

Ш

Ш

Ш

HAUT-MÉDOC

BOTH DELICIOUS AND IRREVERENT

2009

...But seriously, have you ever tasted a Bordeaux which didn't take itself too seriously?

Challenging the strict codes and homogenisation of taste, 'L'Agassantd'Agassac' is the enfant terrible of the Château D'Agassac; a Médoc which is uninhibited, concentrated, silky, fruity and moreish, and a perfect partner for all types of cuisine.

Made with 90% Merlot grapes, the product of beautiful, deep gravel soils, this quirky young wine has been described as 'A joyful, irresistible little Merlot which will bring a smile to your lips after the first taste' - Nouvel Observateur, May 2009.

2009 « Smooth »



OVERALL IMPRESSION:

Lovely supple, velvety expression for this perfectly-balanced 2009 that is already a pleasure to savour in its youth. Its roundness and fruit give it charming, supple quality and good balance. It is ideal served throughout the meal, or can be enjoyed all on its own.

Grape varieties: 90% Merlot, 10% Cabernet Franc Best served at: 15° Decanting: 1 hour Matching with food: Roasted chicken in its juice with crisp, pan-fried vegetables.

- TO THE EYE: A wine with a lovely deep garnet hue and crimson tints. Fine intensity and brilliance.
- FIRST NOSE: Delicious, warm fruit dominates right away, backed up by hints of mocha and milk caramel. Good intensity, leading after a few seconds into hints of red fruit jam (strawberry).
 - AFTER AIRING: After half an hour in a carafe, the aromatic depth becomes more intense and reveals balsamic hints, along with soot and grilled herbs, all backed up nicely by mineral notes.
 - ON THE PALATE: The attack is rich with velvety, already supple, mellow tannins. Good structure and fleshy, fruity expression, balanced out by nice freshness. Without exuberance, despite its texture, the tasting finishes on a firm, velvety sensation with hints of smoked herbs and menthol, plus coffee cream flavours.

L'AGASSANT, AWARDS:

Le Guide Bettane & Desseauve

France - December 2011 mentioned "Dense and structured. Beautiful substance, Lot of finesse."

Gault & Millau

France - 15,5/20

"Good appraisal! The silky character is a wonderful surprise. Hints of wood is good melting in the fruits. Tannins are clear and soft. A round and delicate finish on the palate"



CHÂTEAU D'AGASSAC