

L'AGASSANT D'AGASSAC

HAUT-MÉDOC

BOTH DELICIOUS
AND IRREVERENT

2010

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

Challenging the strict codes and homogenisation of taste, 'L'Agassant' 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.





2010



OVERALL IMPRESSION:

The dominance of merlot in this wine gives us an impression of intense fruitiness which complements the subtle wood maturing. It is delicate throughout with no imbalance in its structure, and is completely delightful. At its peak, this model of delicacy and softness will perfectly express a terroir which proves that the pleasure of wine should be immediate.

Grape varieties: 90% Merlot,

10% Cabernet Franc

Best served at: 15°

Decanting: 2 hours

Matching with food:

*Roast turbot with veal jus,
parmentier potatoes and
chanterelle mushrooms.*

- G** **TO THE EYE:** Stunning garnet colour backed up by hints of deep purple. This brilliant wine is luminous.
- N** **FIRST NOSE:** The bouquet first releases notes of forest fruits (blueberries, blackberries...) all backed up by aromatic hints of bracken and juniper. A great complexity of aromas of sweet pepper and paprika comes through afterwards.
- T** **AFTER AIRING:** Immediately, you perceive more smoky notes, bringing to mind bitter cocoa, as well as camphor and incense. After gentle airing, the bouquet, marked by strong aromatic density, expresses itself through hints of very ripe red pepper and plum jam.
- O** **ON THE PALATE:** The palate is rich and unctuous with a supple tannic texture which coats the palate and leaves us with fragrances of summer fruits. It has a mineral, almost saline finish.

CHÂTEAU D'AGASSAC

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L'AGASSANT, AWARDS :

Un vin presque parfait

France - June 2012

Selected

Le Guide Bettane & Desseauve

France - December 2012

15/20

"A lot of spices on the nose and mouth
for this vintage, dense, long,
noble tannins"

Gault & Millau

France - 16/20

"Fruity wine with spicy nose...
Fleshy and mellow on the palate"

