

L'AGASSANT D'AGASSAC

HAUT-MÉDOC

BOTH DELICIOUS
AND IRREVERENT

2011

...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.



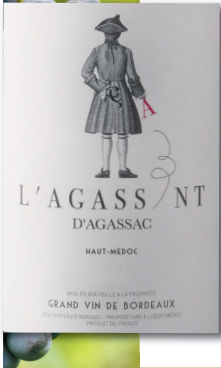
L'AGASSANT
D'AGASSAC

HAUT-MÉDOC

MISE EN BOUTEILLE À LA PROPRIÉTÉ
GRAND VIN DE BORDEAUX
CHATEAU D'AGASSAC - PROPRIÉTAIRE À LUZON MÉDOC
PRODUIT DE FRANCE



2011



OVERALL IMPRESSION:

The Merlot stands out, giving a caramelised-fruit impression along with fresh notes. Overall this is a delicate, suave wine without excessive tannic structure which will delight by its elegance on the palate. At its peak this model of suppleness will prove popular among fans of mature, delicate Merlot.

Grape varieties: 90% Merlot, 10% Cabernet Franc
Best served at: 15°
Decanting: 2 hours
Matching with food: Pork cheek caramelised in "l'Agassant", fried potatoes with thyme.

- G** **TO THE EYE:** A beautiful deep garnet-red enhanced by almost purplish tints. This wine literally shimmers.
- N** **FIRST NOSE:** On first contact the bouquet offers fruity notes of cooked plum and paprika, backed up by aromatic hints of menthol and camphor, evolving in discreet little increments.
- L** **AFTER AIRING:** Once the wine has taken on a little oxygen more caramelised notes can be distinguished, reminiscent of macerated Agen prune and elderberry jam.
- T** After light swirling, the bouquet evolves towards wilder notes of garrigue and heather.
- S** **ON THE PALATE:** Crunchy and full on the palate with a supple tannic backdrop, creating a smoothness with mature, velvety tannins and flavours of compote and spices.
- T** The elegant, fresh finish leaves hints of laurel and black pepper.

CHÂTEAU D'AGASSAC

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L'AGASSANT, AWARDS :

Un vin presque parfait

France - June 2014
Selected

Concours des Vignerons Indépendants

France - March 2015
Gold Medal

Concours de Bordeaux Vins d'Aquitaine

France - May 2015
Bronze Medal

