

Château Civrac LaGrange Cuvee Plaisir 2016

CSPC# 837714

750mlx12

13.0% alc./vol.

Grape Variety

70% Merlot, 30% Cabernet Sauvignon

Appellation

Graves

Classification

AOC

Website

<https://www.vignobles-haverlan.com/en/vignobles-vins-3/chateau-civrac-lagrange.html>

General Info

Winegrower and builder are two words often used to describe Dominique Haverlan, born into a family of winemakers that has remained true to this terroir for multiple generations...

Wanting to stand on his own two feet, in 1988 Dominique Haverlan acquired Vieux Château Gaubert in Portets, then in disrepair. His energy is boundless, and he is a builder through and through. Tugging on his boots, he chose to embark on a winemaking adventure by wresting the estate from the hands of developers and elevating it to one of the greatest Graves wines of all.

Dominique Haverlan is therefore equally passionate about the stones used for building as he is about the gravel and sand that feed his vines. An owner who takes an uncommon approach to running his estate.

Building on this fruitful method with pride in his white and red wines that delight enthusiasts and professionals alike, Vignobles Haverlan has been able to set its sights higher and take charge of numerous other chateaus in the Graves and Pessac-Léognan wine regions.

Winemaker

Dominique Haverlan

Vintage

At the risk of sounding clichéd, 2016 was a game of two halves for Bordeaux. The season started wet, with disease pressure in the vines. For those working organically and biodynamically, things were even tougher. Indeed, before the end of June there was just one short period that remained dry - the period leading up to the 11th of that month. And it just so happened that this dry spell was just long enough for the vines to flower perfectly. Provided the wet weather, which had returned just after flowering, broke soon, Bordeaux was on for a bumper crop.

Fortunately, it did. As Britain awoke to rain and open polling stations on the 23rd June, Bordeaux awoke to warm weather and blue skies. And they remained all through July. And through August. And even September and October. This was one of the driest periods on record for the region - many younger vines suffered. But despite this drought, what marks the wines out is their freshness: cool nights and a lack of real heat spikes locked acidity into the grapes. This is a vintage all about balance.

Just as parched vines were crying out for water, good fortune struck again on the 13th September, as a storm rolled in from the Pyrenees. It was just in time to refresh the scorched earth.

The overwhelmingly dry weather continued into October, meaning vigneronns could harvest at will, with long hang times preserving even more acidity.

Graves, meanwhile, is again impressive, mirroring some of the best wines of the Médoc. And here there are plenty of wines that will offer outstanding value for money. It remains astounding that this corner of Bordeaux is so often overlooked.



Vineyards	<p>310 hectares.</p> <p>This gravel, from tiny stone chips to pudding stones smoothed and rounded by the passage of water have a thickness that varies from 20 centimeters to 3 metres and more. The exceptional Graves terroir expresses itself through a variety of stones made up of quartz, together with ochre, white, red and pink quartzite, jasper, agate, flint and Lydian stone... in a harmonious and shimmering mix.</p> <p>The terroir of Graves rests on a sub-soil strata of clay, sand and alios (a type of sand hardened by a blackish iron mixture), limestone and faluns (limestone flecked with shell-encrusted sand). These were deposited over the course of centuries by the Garonne River, from the end of the Tertiary Era and on into the Quaternary Era, shaped continuously by cycles of glaciation.</p> <p>Cabernet Sauvignon: The oldest grape variety of Bordeaux, and the one most often responsible for a wine capable of graceful ageing and the development of a complex bouquet.</p> <p>Merlot: Wines from the Merlot grape develop ripe fruit aromas and often have a slightly gentler tannic structure. They are well colored and age quicker than those from Cabernet Sauvignon; and the two grape varieties complement each other perfectly.</p> <p>Cabernet Franc: Less prevalent than the previous two grape varieties, it nevertheless plays a considerable role and brings, through its richness in sugar and tannins, a suppleness and elegance.</p> <p>Petit Verdot, Cot (or Malbec) are used only in small quantities</p>
Harvest	The red harvest started with the Merlots around the third week in September followed by the Cabernets in early October ahead of a mid-October rainfall, in equally perfect conditions.
Maturation	12 months in oak barrels
Tasting Notes	Beautiful garnet red color. Aromatic wine. Very expressive nose with notes of red fruits (raspberry and blackberry). Elegant and round attack. Nice balance with silky and smooth tannins. Well balanced structure with harmonious tannins. Aromas of vanilla and red fruits. Charming and well-structured wine.
Serve with	Ideal for a dinner aperitif, cold meats, beef, veal, poultry, cheeses
Production	60000 bottles cases made.
Cellaring	Drink 2020-2024
Scores/Awards	Silver Medal - Concours de Bordeaux - Vins d'Aquitaine 2019
Reviews	
