

Château Lanessan 2010

CSPC# 749575

750mlx12

13.5% alc./vol.

Grape Variety

Cabernet Sauvignon, Merlot, Petit Verdot

Appellation

Haut-Médoc

General Info

Château Lanessan is a Bordeaux wine estate in the Haut-Médoc appellation. It describes itself as Grand Cru Hors Classé and this refers to the fact that one of the previous owners felt it unnecessary to submit samples for the 1855 Classification and consequently its traditional ranking as a 4ème Cru Classé was never ratified. Lanessan is managed by G.F.A des Domaines Bouteiller and in 2009 Paz Espejo took over the management of the estate and the vineyards from Hubert Bouteiller. The chateau has a reputation for producing Cru Classé standard wines at Cru Bourgeois prices. Lanessan is located just to the south of Gruaud-Larose in the commune of Cussac-Fort-Médoc and has 40 hectares of vineyards. The blend is predominately Cabernet Sauvignon based and is aged in oak barrels for 18 months. The Lanessan vineyard has belonged to a succession of eight generations of the Bouteiller family since the 18th century. A young woman, Paz Espejo, took over the management of Château Lanessan from Hubert Bouteiller in August 2009. This change is a result of the Bouteiller family's stated ambition to inject new life into this fine property.

Vineyards

32 hectares (79 acres) of vineyards are planted with 60% Cabernet Sauvignon, 36% Merlot, 4% Petit Verdot. The soil is deep Garonne gravel. Average vine age is 30 years

Harvest

The fruit is harvested by machine at optimal ripeness and screened on a sorting table. The wine is made in coated concrete tanks with temperature regulation. The techniques used, the vatting period, rack and return and pumping over are adapted to the vintage and the characteristics of the fruit.

Maturation

Aged 12 months in French oak: 1/3 new, 1/3 one-year-old and 1/3 two-year-old barrels.

Tasting Notes

A fantastic Lanessan that is opulent yet sculpted with its sweet, aromatic nose and succulent palate of bramble fruit and crunchy griotte cherries. Quite a charismatic wine, its tannins are polished though gently grippy on the finish. This should age effortlessly over the next 15 years.

Cellaring

Drink 2013-2028

Scores/Awards

87 points - Robert Parker, Wine Advocate #205 - February 2013

87-89+ points - Robert Parker, Wine Advocate #194 - May 2011

88-90+ points - Neal Martin, Wine Journal - May 2011

91 points - James Suckling.com - March 2013

91-92 points - James Suckling.com - March 2011

16 points - Decanter.com - April 2011

16 points - Michel Bettane, Le Monde Magazine - May 2011

Reviews

"Dark ruby/plum colored, with evolved notes of cedar wood, earth and underbrush, this wine possesses the classic tobacco leaf and black currants of a mid-level Medoc. It is medium-bodied, has good ripeness and should age nicely for 15 or more years."

- RP, Wine Advocate

"Attractive notes of cedarwood, unsmoked cigar tobacco, red and black currants and loamy soil characterize this surprisingly soft, round, medium-bodied Lanessan. Although not the superstar value it can be in certain vintages, it is still a very good Medoc that should evolve nicely for 10-15 years given its tannic structure."

- RP, Wine Advocate

"Good purity on the nose of this Lanessan 2010 with dark black cherries, blackcurrant and warm gravel. The palate is medium bodied with firm tannins, chewy with blackcurrant, briary and cedar towards the tannic, slightly hard finish. I think this will show better after bottling. Tasted April 2011."

- NM, Wine Journal



Reviews *“Aromas of currants, plums, and minerals follow through full body, with chewy tannins and a chewy finish. Needs time to soften. Serious depth to this wine. Better in 2015.”*
- JS, JamesSuckling.com

“Soft and silky, with lovely fruit and a long and caressing texture. Excellent core of fruit. Solid for the vintage. An excellent Lanessan.”
- JS, JamesSuckling.com

“Quite firm, smoky cassis fruit, fine middle depth and elegant structure. Drink 2014-20. (16 points)”
- SS, Decanter.com

“Beautifully balanced wine from the bouquet to the very end of the aftertaste. No heroic quest in terms of size, just a discerning, natural, faithful expression of a fine terroir whose top quality is reawakening.”
- MB, Le Monde Magazine
