

Château Larcis-Ducasse 1996

CSPC# 771456

750mlx12

12.5% alc./vol.

Grape Variety

65% Merlot, 25% Cabernet Franc, 10% Cabernet Sauvignon,

Appellation

Saint Emilion

Classification

First Growth B. Premier Grand Cru Classe B.

Website

<http://www.larcis-ducasse.com/en/saint-emilion/actualites/#>

General Info

Chateau Larcis Ducasse had its birth during the days of the ancient Romans. The modern era for Larcis Ducasse begins in 1893, when Henri Raba bought the St. Emilion vineyard. After Henri Raba passed away in 1925, his wife and son Andre Raba continued managing Larcis Ducasse. Andre died during World War 2. His niece, Helene Gratiot Alphandery, inherited the property in 1941. She managed Larcis Ducasse until 1990. Her son, Jacques-Olivier Gratiot took control of the property after she passed away and he remains in charge today.

Larcis Ducasse remains the property of the Gratiot Alphandery family. Prior to 2003, it had been years since the wines of Larcis Ducasse were prized by Bordeaux wine lovers. The wine had fallen out of favor. That changed in 2002 when they hired the team of well-known St. Emilion consultants, Nicolas Thienpont and Stephane Deroncourt to turn things around and manage the estate. One of the first improvements at the property suggested by Nicolas Thienpont and Stephane Deroncourt was to create a new drainage system. The next step was to change harvesting practices. Prior to 2002, the grapes were often picked 2 early and over a short duration of 2 to 3 days. Now, the harvest takes place when the fruit is ripe, and the picking can take as long as 2 to 3 weeks to complete.

Vineyards

The 10.85 hectare St. Emilion vineyard of Larcis Ducasse is located just around the bend in the road from Chateau Pavie . In fact, their vines abut each other. The terroir of Chateau Larcis Ducasse is a mixture of soils with vines on the plateau and the slopes with a south facing exposure. At the higher elevations on the plateau, the terroir is limestone and clay soil. As you travel further down the slopes the terroir is a blend of chalky limestone, marl, sand and clay soil. The vineyard is planted to 78% Merlot and 22% Cabernet Franc . This shows a change in the vineyard, as more Cabernet Franc has been added to the plantings since 2003. On average the vines are 35 years of age. While the older plantings were done at a vine density of 6,600 vines per hectare, as the vineyard continues to be slowly replanted, the vine density is increasing. The new plantings are being done at 7,500 vines per hectare. They are also using budwood obtained through selection massale. The yields are kept low at Larcis Ducasse.

**Vinification/
Maturation**

To produce the wine of Chateau Larcis Ducasse, the grapes are whole berry fermented. The fruit is transported by gravity flow into traditional, cement tanks for fermentation. Cuvaion takes between 25-28 days. There are no pump overs. Pigeages are conducted during fermentation. Malolactic fermentation takes place in barrel. The wine of Chateau Larcis Ducasse is aged in in 67% new, French oak barrels for an average of 20 months.

Tasting Notes

Fruits red and grilled wood, light mouth, tender, well fruity. An elegant wine, without great density but regal, to the top today. Charming.

Serve with

Chateau Larcis Ducasse is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted braised and grilled dishes. Chateau Larcis Ducasse is also good when matched with Asian dishes, hearty fish courses like tuna, mushrooms and pasta.

Production

6,000 cases

Cellaring

Drink 2009-2028



Scores/Awards **86 points** - James Suckling, Wine Spectator - January 31, 1999
81 points - Robert Parker, Wine Advocate #122 - April 1999
84-86 points - Robert Parker, Wine Advocate #110 - April 1997
15 points - La Revue du Vin France (score only)
88 points - Jean Marc Quarin (score only)

Reviews *"Better than I remember. Pretty aromas of blackberry, cherry and raspberry. Medium-bodied, with velvety tannins and sweet fruit, though a diluted midpalate detracts. Best after 2001. 6,000 cases made."*
- JS, Wine Spectator

"This property possesses a magnificent terroir, but the wine is not inspirational. The medium ruby-colored 1996 displays an intriguing herbaceously-scented black cherry nose with dusty, crushed seashell scents. A spicy, straightforward, monolithic, foursquare offering, it will drink well between 2000-2008."
- RP, Wine Advocate

"One of St.-Emilion's great terroirs continues to produce uninspiring wines. The 1996 Larcis-Ducasse possesses a medium ruby color, followed by a forward, soft, commercially pleasing cherry, herb, and earth-scented nose. The wine is medium-bodied, straightforward, and simple. Drink it over the next 7-8 years."
- RP, Wine Advocate
