

## Château Larcis Ducasse 2022

CSPC# 869811

750mlx6

14.5% alc./vol.

### Grape Variety

86% Merlot with 14% Cabernet Franc.

### Appellation

Saint Emilion

### Classification

First Growth B. Premier Grand Cru Classe B.

### Website

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

### Analysis

pH: 3.50

### Sustainability

Organic Farming since 2005.

### 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 Alphanbery, 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 Alphanbery 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 Derenoncourt to turn things around and manage the estate. One of the first improvements to the property suggested by Nicolas Thienpont and Stephane Derenoncourt was to create a new drainage system. The next step was to change harvesting practices. Now, the harvest takes place when the fruit is ripe, and the picking can take as long as 2 to 3 weeks to complete.

### Winemakers

Nicolas Thienpont and Stephane Derenoncourt

### Vintage

The much-feared month of April begins with frosty nights. The earlier positioning of the frost than in 2021 and the use of anti-frost towers reduce its impact. From the first days of May, the very hot and dry trend of the vintage sets in. The dry spring, punctuated by only a few storms, is ideal for the health of the vines. In mid-June, the water deficit begins. However, the storms allow us to approach the month of July with confidence. Veraison begins very early, mid-June for the Merlots and Cabernet Francs. The historically hot conditions of July slow down veraison. Ripening takes place during the month of August with extreme temperatures, which promotes the degradation of acids within the berry and the concentration of polyphenols in the skins. 3 successive storms provide what is necessary for perfect ripening.

### 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.

### Harvest

The 2022 Larcis Ducasse was picked 13 to 23 September at 34hL/ha.

### Winemaking

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. Cuvasion takes between 25-28 days. There are no pump overs. Pigeages are conducted during fermentation. Malolactic fermentation takes place in the barrel. The wine of Chateau Larcis Ducasse is aged in 50% new, 50% 1-year old, French oak barrels for an average of 16-18 months.



<b>Tasting Notes</b>	What a bouquet: radiant fruit, cassis, blackberry, violet, roasted aromas, a cool fireplace; on the palate, with plenty of freshness, rock-hard tannins, as if carved from stone, concentrated, full-bodied, with a melting texture, a chalky finish with great length. Enchantingly beautiful.
<b>Serve with</b>	meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.
<b>Production</b>	Approx. 2,400 cases made.
<b>Cellaring</b>	Drink 2028-2042
<b>Scores/Awards</b>	<b>95+ points</b> - Yohan Castaing, <i>Wine Advocate</i> - March 2025 <b>16.5 points</b> - James Lawther, <i>JancisRobinson.com</i> - May 2023 <b>97 points</b> - Georgina Hindle, <i>Decanter.com</i> - May 2023 <b>96 points</b> - Jane Anson, <i>janeanson.com</i> - December 2024 <b>96 points</b> - Jane Anson, <i>janeanson.com</i> - May 2023 <b>99 points</b> - Jeff Leve, <i>thewinecellarinsider.com</i> - March 2025 <b>94 points</b> - Tim Atkin, <i>MW</i> - <i>timatkin.com</i> - April 2023 <b>96 points</b> - Neal Martin, <i>Vinous</i> - February 2025 <b>97 points</b> - Antonio Galloni, <i>Vinous</i> - February 2025 <b>94 points</b> - Jean Marc Quarin - April 2023 <b>97 points</b> - Peter Moser, <i>Falstaff Magazine</i> - January 2023 <b>98 points</b> - Vert de Vin - April 2023 <b>16.5 points</b> - Vinum Wine Magazine - August 2023

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