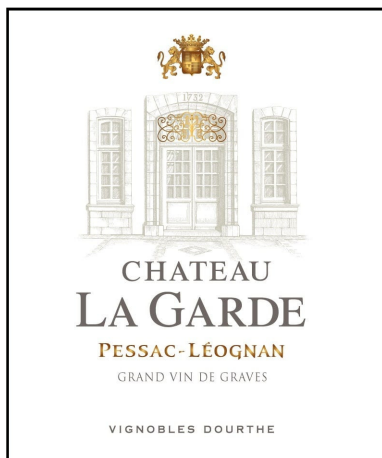


CHATEAU LA GARDE

PESSAC LEOGNAN



The origins of the Château date back to the 18th century, when Domaine de “Lagarde” already featured on the “carte de Cassini”, the first general map of France drawn by the Cassini family in 1756. The picturesque Charterhouse, built in 1732, was at that time surrounded by valleys and woods. The “Bourdieu de Lagarde” was then passed down through the Blanchard family, until its purchase in 1877 by the Lacoste family, who were negociants in Bordeaux. Vines were thus cultivated on this magnificent stony terroir and the winery was built in 1881. After the First World War, Louis Eschenauer, a well-known negociant on the Place de Bordeaux at the “Chartrons”, was looking for good quality vines in the Bordeaux area. He became interested in the vineyards around the summit of Domaine de La Garde, which he subsequently bought in 1920, and in so doing became the leading proponent of the wines produced in the Martillac area, where he also owned Château Smith Haut Lafitte. Sometimes referred to as Domaine de La Garde, Clos de La Garde, then

Château La Garde, even at this time a crest featured on the estate’s wine labels inspired by weapons thought to be from the region of Aquitaine during the 100 years’ war, displaying the leopard with a lion’s head.

Located on one of the appellation's finest gravel outcrops, Château La Garde was one of the first vineyard estates to make a conscious commitment to preserve and protect the natural environment and adopt integrated viticulture. It is now "Terra Vitis" certified. It is an approach resulting in the production of premium quality grapes, and is fully mindful of both Man and the environment. Powerful and revealing intense colour, the red wines of Château La Garde Pessac-Léognan are well-structured and concentrated and ideal for ageing. Round, supple and alluring, they reflect the elegance and finesse of the terroir and today feature among the elite of the Pessac-Léognan appellation.

Pre-fermentation cold maceration. Alcoholic fermentation, with very few manipulations (pumping-over, pigeage). Malolactic fermentation partially in barrels. Ageing in barrels takes place in an arched underground cellar with air-conditioning for 12-14 months. Cooperage savoir-faire and oak selection are combined when choosing the barrels so that they are best suited to the characteristics and style of Château La Garde wines.

2015 Vintage: “Violet, dark-berry and stone aromas follow through to a medium to full body. Linear and very fine. Tight and fresh. Precise and beautiful. A serious young red. Drink in 2022.”

93 Points James Suckling



“The more you know about wine, the more you’ll want to know about us.”

www.ahdvintners.com; (586) 552-1414