



1896 WINE CLUB

CHÂTEAU DES LAURETS BARON - BARON EDMOND DE ROTHSCHILD - 2018 SÉLECTION PARCELLAIRE - PUISSEGUIN SAINT-ÉMILION



This Right Bank wine is crafted exclusively from the Rothschild estate's finest 100% Merlot parcels. This limited cuvée is produced only in exceptional vintages, hence the designation Sélection Parcellaire. The 2018 Baron exemplifies everything we seek in a holiday red wine: a rich depth of fruit, a firm but polished structure, and a satisfying, vibrant sense of place and personality.

When Baron Benjamin de Rothschild acquired the historic Chateau with its octagonal tower in 2003, he envisioned revealing the sunny site's purest expression, worthy of the family's legacy and unwavering commitment to excellence. It has a lineage that traces back to James de Rothschild's acquisition of Château Lafite in 1868. In the best sense, there is also over a hundred years of Bordeaux wine growing and making experience in the bottle.

TASTING NOTES-*The Lunge Master, a Wine of Poise and Power!*

We recommend standing up the bottle for a day or decanting before serving. In the glass, the wine shows a deep, nearly black hue, immediately hinting at its intensity. The nose opens with blue and black berries, focused black cherries, a lightly toasted oak with hints of cedar and dry herbs. This range reflects the superb character of the vintage at the estate. On the palate, expect rich, firm tannins framing layers of ripe black cherries, dark plum, and blueberries. Sixteen months in 100% new French oak brings a refined complexity, cocoa spice, and bittersweet chocolate. The wine finishes with firm red cherry notes and a touch of earth, all carried by a beautiful sinewy tautness—a hallmark of the estate's limestone-rich slopes. This structure promises 15 to 20 years of graceful aging, with balance and elegance only deepening over time. However, this is also the perfect wine for a long conversation at the

dinner table or by the fireplace.

PRODUCTION INSIGHTS

"La Grâce d'Alphäel" is a cuvée defined by intensity, vibrancy, and chalk soil-driven precision. A blend of 2017 base wine (60%) and 40% reserve wine, it draws fruit from an extraordinary mosaic of Grand Cru vineyard sites: Cramant (25%), Le Mesnil-sur-Oger (34%), Oger (23%), and Avize (18%).

Fermented in stainless steel with full malolactic conversion, then aged 29 months on lees before disgorgement in September 2020, it embodies crystalline expression and texture. Philippe purposefully gives this cuvée a shorter lees-aging than his other wines, allowing the terroir's chalky minerality to take center stage. Across 4.5 hectares and 49 individual plots, each parcel is vinified separately, giving them a painter's palette of Chardonnay expressions. Their tiny 2,000 kg pneumatic press allows for meticulous selection, and every vineyard decision—from harvest timing to blending—is guided by taste rather than formula. It is a Champagne of terroir first, technique second—elegant, expressive, and so memorable it may create a new standard to judge other champagnes!

USA
FENCING

BECOME
A MEMBER

