

Monday, January 09, 2012

Chateau Lagarde Saint-Emilion 2009

The 2009 vintage of Chateau Lagarde is a lovely Saint-Emilion wine that is particularly good value. It is a blend of 73% merlot, 25% cabernet franc, and 2% malbec, the classic right-bank Bordeaux blend that few Australian producers have managed as yet to do well. The grapes are harvested by hand.

Ruby in colour, the wine has a medium intensity aroma of bright red plums, spices, tobacco and herbs, and a youthful jube fruit like note. On the palate, the wine rises above its price point, revealing medium length, medium-high acidity, spices, medium tannins, brightly flavoured red currants, and a touch of Christmas cake that I often taste in Saint-Emilion wines. In short, this is a keenly priced and lovely wine that is drinking well now, and I see no reason why it will not continue to do so over the next 5 years or so. **87-88 points**

Abv: 13%

Price: \$29.90

Source: sample

Website: <http://www.discovervin.com.au/> (importer)

Tasted: January 2012

Posted by Sean Mitchell at 6:41 PM

Labels: [St Emilion](#)