



Château Lamothe Bergeron, Cru Bourgeois Médoc, Bordeaux, France, 2012

Producer Profile

Lamothe-Bergeron is one of the historic Médoc estates and was already considered a leading Cru Bourgeois Supérieur back in the 19th century, a status confirmed in 2020.

The Château owes part of its name to one of the first owners, Jacques de Bergeron, a famous agronomist in the seventeenth century, who left behind him an estate full of promise. Over the subsequent decades the estate passed hands many more times, the vineyards were restructured, winery renovated and the mix of grapes in the vineyards adjusted. Today, the current owners are even more demanding of environmental matters, enhancing the wine further and bringing renewed interest to arguably the world's most famous wine growing region.

Viticulture

Nestled between the terroirs of Margaux and Saint-Julien, Lamothe-Bergeron is part of the closed circle of château 'with a river view', in other words those that occupy the best gravels left by the Gironde estuary. This magical soil warms the grapes, provides perfect drainage and produces grapes with finesse. The estate covers 67 hectares, of which 53% are planted with Merlot, 44% Cabernet Sauvignon, 2% Petit Verdot and 2% Cabernet Franc.

Winemaking

2012 was a noticeably late, short and intense vintage, with picking over just 12 days in early October. It however boasts intense colour, structure and great balance. Vinification was carried out in temperature controlled stainless steel vats, followed by maturation in oak barrels for 12 to 16 months, 30% of which are new oak.

Tasting Note

Bright, precise and expressive, boasting dark fruit and spicy notes. The palate is full of bramble fruits, balanced by smooth, dense tannins, and a structure and finesse which will enable the wine to continue to evolve in bottle for the next 10 years, but for those who enjoy Bordeaux wines in their youth, this is a delight!

Food Matching

Whilst young serve as an aperitif, or serve with cured ham. As it evolves partner with roast lamb or beef or Portobello mushrooms.

Awards



Product code: 4952

Technical Details

Varieties:

Cabernet Sauvignon 50%
Merlot 50%

ABV: 12.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Oak Ageing

Time: 12 to 16 Months

Type: Oak Barrel

% wine oaked: 100

Case Size: 6 x 75cl

% new oak: 30

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