



CHÂTEAU
Lacoste-Chatain
MONTAGNE-SAINT-ÉMILION

Château Lacoste-Chatain is produced by Martine Rivière, celebrated owner of Château Haut-Chatain in Lalande-de-Pomerol. One of four satellites immediately north and northeast of Saint-Émilion, Montagne has a long history closely aligned enough to that of Saint-Émilion to have won the right to append its name to that of its larger and better-known sibling. Over the last several decades, American consumers have learned to value the wines of Montagne for their early accessibility and their soft, fruit-driven character strongly reminiscent of the more costly Saint-Émilion Grand Cru. Red Montagne Bordeaux generally exhibit more structure and richness than the other three satellites of Lussac, Puisseguin, and Saint-Georges.

Like most estates in this region, Château Lacoste-Chatain produces Merlot-dominated wines, and the rich clayey and limestone soils are ideal for this grape variety. Often Cabernet Franc and sometimes small amounts of Cabernet Sauvignon are added to enhance balance and encourage complexity. 75% of Montagne is planted to Merlot, with 20% in Cabernet Franc, and only 5% in Cabernet Sauvignon; in comparison, Saint-Émilion is 60% Merlot, 30% Cabernet Franc, and 10% Cabernet Sauvignon.

CHÂTEAU LACOSTE-CHÂTAÏN *Montagne-Saint-Émilion*

Consistent with Montagne's viticultural traditions, Château Lacoste-Chatain is 70-75% Merlot. The balance of the estate's Grand Vin is typically made up of equal amounts of Cabernet Franc and Cabernet Sauvignon. The Cabernets add important structural components, aromatic complexity, palate finesse, and balanced acidity to the velvety, fruit-dominant Merlot. This is a brilliant, intensely-colored, thoughtfully layered Right Bank Bordeaux recalling scents and flavors of cherries, red currants, and red/black raspberries. Aged 12 months in barrel and already delicious upon release, Château Lacoste-Chatain will continue to develop positively in cellar over the next 7–10 years.

2010: supple and elegant; bouquet of red fruits follows through on the palate; quite balanced with subtle oak; outstanding with pork, but equally exciting with fowl, grilled fish, light cheeses, pâtés and cold cuts; a ready complement to friendly conversation after dinner and late into the small hours

Thank you for your time and for your interest in Connoisseur wines.