2003 Chateau Lagarosse Les Comtes 1er Cotes de Bordeaux



Does vintage matter? That is one of the most oft-debated questions in the world of wine.

One camp will answer with an emphatic "no." They will tell you that thanks to the modern equipment now available and the everexpanding knowledge base among vintners, there's no longer any such thing as a "bad vintage."

The other camp will tell you that although great strides have been made through the years on the technology side, nobody has figured out a way to delay an ill-timed hail storm during the harvest season. We may be better at predicting such storms, but when we do, the result may be the lesser of two evils: a lot of green, unripe fruit, as opposed to no fruit at all.

Vintage matters most in areas where weather patterns are the least dependable. Among the

great regions of the wine world, Bordeaux would top that list.

But even there, vintners become frustrated with the tendency of the American wine press to assess a vintage very early in the game, without giving the wines an opportunity to possibly improve through aging.

Lots of Americans miss out on lots of great wines because they believed the pundits and spent their money elsewhere.

Bordeaux's vintners have learned to deal with vintage variables by adjusting their blends. For instance, Chateau Lagarosse's 2002 vintage consisted of 80% Merlot, 10% Cabernet Franc and 10% Cabernet Sauvignon. A year later, the percentage of Merlot was dropped and the percentage of Cab Franc was increased.

Which is better? Only your palate can answer that question.

TASTING NOTES

Grape Composition:

70% Merlot, 20% Cabernet Franc & 10% Cabernet Sauvignon

Grape Source:

France's Bordeaux Region

Aromas and Flavors:

Elegant Black Fruit, Hints of Tobacco and Leather, and Soft Wood Tones

When to Drink:

Now Through 2008

Our Tasting Panel Score: 90 Points

Cut out

this wine tag

and keep it with

your wine as

a handy

reference.

2003 Chateau Lagarosse Les Comtes

This blend of Merlot, Cabernet Franc and Cabernet Sauvignon is a joy to drink, with its elegant black fruit, hints of tobacco and leather, and soft wood tones.

Food pairing suggestions: *meatloaf, beef stew, or rack of lamb.*

Call 1-800-823-5527 to order more of this wine.