

## Lagrézette, Malbec Passion

### A winter update

Deep in the heart of France, the winter months are never quiet at Lagrézette. The vines are being meticulously cared for as the cold weather runs its course. With a vigilant eye, all winter pruning is done by seasoned hands, readying the vines for the quickly approaching spring. To date, we are fortunate that temperatures never dipped too low- thus pruning was never suspended and the vines were never at risk for frost damage.



### A vertical of Chateau Lagrezette goes on a road trip!



A fascinating retrospective of older Chateau Lagrézette vintages will be presented to U.S. audiences this coming spring. Alain Dominique Perrin will lead tastings in both New York City and Miami of the Chateau Lagrézette vertical. When acclaimed U.S. wine writer and blogger,

Alice Feiring, had the opportunity to taste through a similar vertical at Lagrézette, she was deeply impressed by the complex aromas and beauty of these spectacular old Malbecs. Descriptions like, "crushed berries, dried cherries, tarragon, earth after a rainstorm, crunch of violets on the nose" were expressed in her tasting notes. The upcoming Chateau Lagrézette retrospectives will give an exciting view into the magnificence of decades old Malbecs; their power, beauty and complexity revealed.

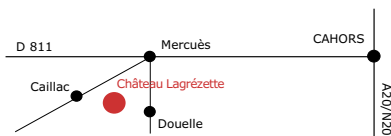
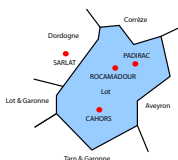
### Truffles abound

In France, the truffle harvest is upon us and the famous black diamonds are being dug from the truffle groves that surround the Lagrézette vines. In celebration of their annual arrival, Lagrézette has a wonderful recipe to share. Try these truffled eggs, perfumed with the fragrance of truffles, with an older vintage of Chateau Lagrézette and a crusty loaf of rustic bread. C'est magnifique!

### Truffle Infused Eggs with Chopped Black Truffles

Serves four  
6 eggs  
1 large black truffle (60 grams)  
1 cup of dry, uncooked rice  
1 tsp fine sea salt (or to taste)  
1 TBS unsalted butter  
1 small plastic container, with tightly fitting lid

24 hours prior to preparing this dish, place the cup of uncooked rice in the small plastic container. Over the rice, carefully place the 6 uncooked eggs and the 1 truffle. All ingredients should fit snugly but not be crowded so as to prevent breakage. Place the container in the bottom of the refrigerator for 24 hours. When ready to assemble the dish, crack the 6 eggs in a bowl with some of the salt and whisk to blend. Discard the rice. Chop the truffle and whisk into the egg mixture. Gently heat the 1 TBS of butter in a sauce pan. Add the egg and truffle mixture to the sauce pan, constantly turning with the whisk over moderate heat. Be careful that the pan does not get too hot. Plate when the egg/truffle mixture has cooked to a creamy consistency. Voila!



### Debuting a new vintage

The Chateau Lagrézette 2004 is shipping out to markets around the world in the days ahead. This beautiful wine bears the gorgeous face label of the Lagrézette castle, interpreted by Parisian artist Julie Perrin, daughter of Alain Dominique Perrin.

compelling scents of ash, ink and fruit perfume. On the palate, masterfully structured sloe and damson fruits in deep chewy style: rigorous and long. A red of real authority for a dark winter's night." Perfectly said!



The glorious 2004 Chateau Lagrézette, flagship wine of the estate was recently tasted in London by no other than the iconic wine writer, Hugh Johnson, OBE.

Mr. Johnson reported these exciting words, "From what, in my opinion, is one of the three most undervalued appellations in France (the other two being Madiran and Bandol). Very dark, saturated black-red colour, with

Jean Courtois, our general manager and talented maestro of the Lagrézette cellars and vines, revealed his own tasting notes - giving us a further glimpse into this outstanding Malbec beauty, "Very dark red with vanilla and coffee aromas. Round, supple and oaky but well-balanced. Peppery and spicy with well-structured tannins. The wine carried hints of cassis, black currants, cherry, blackberry and chocolate. Ample and rich."

### Zette rosé in time for spring!



And coming soon, the 2008 Zette Rosé! One hundred percent Malbec from the Lagrézette estate vines. Made with a deft hand by Lagrézette winemaker Cedric Blanc, the wine was hand-harvested, pressed and fermented - in quick succession. The resulting pink wine is vivacious and fresh, with complex fruit

aromas and a long, radiant finish. The three Zette wines, "the Zette set", Rosé, White and Red have their own website: <http://www.wheretzette.com>. We invite you to have a look and experience the modern "Zette" world of art, culture and wine. And please click on the ZETTE TEN, a new addition to the website that celebrates BOLD NEW TALENT and what makes their planet spin.

### Very exciting news on the vineyard front

Landiech, the newly acquired Lagrézette vineyard, will soon be getting new Malbec vines. After carefully uprooting the old vines of this magnificent parcel, we sowed grains over the 20 hectares in 2008. This allowed for a natural cleansing of the clay/limestone soil. Rewards take time, and now, in several months, young Malbec vines will be planted. We shall continue to track the progress of Landieche, an historic vineyard site that will produce magnificent Malbec fruit in the years to come.

### TASTING AND SALES at Domaine de Lagrezette

Open everyday from 10AM to 6PM

Further information & Wine stores locations

[http://www.chateau-lagrezette.tm.fr/homepage\\_eng.html](http://www.chateau-lagrezette.tm.fr/homepage_eng.html)

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L'abus d'alcool est dangereux pour la santé. A consommer avec modération