

A YOUNG FRENCH-AMERICAIN COUPLE IN THE MEDOC!

In 2005 Frans Roskam and his wife, Elizabeth start a new adventure in the Medoc.

Frans Roskam is a longtime wine lover. His grandfather purchased château Cantenac, a Saint Emillion Grand Cru, in 1937. Agricultural Engineer and Enologist, Frans is the 3rd generation to work at the estate, where he is the Winemaker and Technical Director. He has worked since 2000 along-side his mother, Nicole and brother, Johan.

In 2005 Frans and his wife, Elizabeth, decided to start a new adventure of their own. After searching for the perfect terroir, they started producing Lustrac Medoc and Haut Medoc wines at Chateau La Lauzette, a Cru Bourgeois of 13 hectares (33 acres). They work together to produce high quality wines that are easily enjoyed by any level of wine consumer.



A NEW ADVENTURE IN THE MEDOC

We came to the Medoc because there are always wine consumers who prefer either Merlot or Cabernet sauvignon. The Médoc region of Bordeaux is internationally renowned for its Cabernet sauvignon based wines. The Château La Lauzette allows us to offer a range of Cabernet s. wines that are complementary with the Merlot dominated blends produced at Château Cantenac, in Saint Emilion. We can also offer several different appellations. Today we produce not only Lustrac-Médoc, but also Haut Médoc, as well as the Saint Emilion Grand Cru wines produced at Chateau Cantenac.

WHY CHATEAU LA LAUZETTE

We came to château La Lauzette for the quality of its terroir. The vineyard is at the extremity of the Lustrac Appellation, and the terroir is very similar to the Moulis and Saint Julien appellations, thanks to the large amounts of gravel soils. The Garonnaise gravel allows the production of wines with finesse. Before coming to La Lauzette, an expert reassured us on the quality of the La Lauzette terroir. For him, the vineyard is equivalent to a 4th or 5th Grand Cru Classé from the Médoc.

THE STYLES OF WINES WE WORK TO PRODUCE

In Saint Emilion and in the Médoc, we work to produce wines that are elegant, fine, powerful and that have an excellent balance. For us, a balanced wine will always be balanced and enjoyable, no matter what the vintage and age of the wine. We work to respect the terroir and show the natural quality of our grapes.

DEUX TYPES DE STYLES

We produce two types of wines at our estate, Château La Lauzette Declercq and Château Haut Plantey Declercq. These two wines are made by selecting different plots in the vineyard and also adapting the vinification and aging to the type of wine. The Château La Lauzette Declercq is our principle wine. The selection in the vineyard allows us to blend power and elegance, producing a wine that is characteristic of a « Grand » wine from the Médoc. The aging process in oak barrels helps to smooth the tannins, all while keeping the power and concentration of the wine. Chateau La Lauzette is easily enjoyed by all types of wine lovers. Our goal with the Château Haut Plantey is to produce a wine of « Pleasure », full of fruit, smooth and enjoyable even at a young age. We try to make this wine “modern”. By adding the varietal to the label we hope to make the wine easier to understand for wine amateurs or people who are not familiar with Bordeaux wines.

THE ADVANTAGES OF BEING A FRANCO-AMERICAINE COUPLE

Growing up in the US and working in the California wine industry has helped Elizabeth to see the wine market from an international standpoint. Her experience working in both the production and sales of wine to consumers in the US gives the Roskam's a better understanding of the styles of wines that people outside of France look for and enjoy drinking. They can, therefore, bring together the traditional methods and French Savoir Faire with certain modern practices to make a wine that the wine consumer of today looks for.