



ANDREAS LARSSON IS NOT A CRITIC, SIMPLY A SOMMELIER WHOSE PASSION IS TO SHARE HIS DISCOVERIES WITH CONSUMERS

## TASTING

*Special Offer: 4 products tasted, the 5th free*

Our goal is to help you market your wines by sharing our discoveries and favorites with buyers around the world. Tasting sessions allow Andreas Larsson to offer new selections throughout the year

Your scores and tasting notes will be published on the website [www.andreas-larsson.com](http://www.andreas-larsson.com)

**The cost per product presented is €75 excluding tax. This price includes:**

- 1 medal with the score obtained and the mention TASTED by Andreas Larsson
- 1 dedicated URL for better referencing of the tasting note and the score
- Sharing results with our partners Vivino, Wine-Searcher and Wineadvisor

*If the score awarded is lower than 88/100, you may refuse the publication of your results by simple written request to the following address: [info@andreas-larsson.com](mailto:info@andreas-larsson.com)*



# E-MAILING

A 100% professional database: share your history and your work philosophy, important information but also your scores, comments and videos with our 92 277 contacts.

Average opening rate: 28% or more than 25,800 views. Database updated since September 2002

The cost of an “E-mailing” is €449 excluding tax. This price includes the permanent presence of your “E-mailing” in the “Blog” section of the site [www.andreas-larsson.com](http://www.andreas-larsson.com)

## DISTRIBUTION TO 92,277 PROFESSIONAL CONTACTS



## La Pointe Chantecaille



### A treasure between Saint-Emilion and Pomerol....

With a modest surface area (11ha12), 100% Merlot, which gave the Estager family their undivided attention from 1848 to 2020, Château La Pointe Chantecaille sits at the heart of the golden triangle of Saint-Emilion and Pomerol's greatest growths, on a coveted terroir of gravel and blue clay mixed with iron oxides.



Purchased in 2020 by Jean-Paul D'INCAU, a wine and terroir enthusiast and chairman of the SGE group, the estate has been fully renovated, with a new temperature-controlled vat room, adapted to bespoke winemaking. The latest vintages, now undergoing organic conversion, bear the stamp of the Berrouet family (consultant oenologist at Château Pétrus). The tasting room and boutique have also been renovated to welcome lovers of rare wines in an intimate atmosphere.

### A Saint-Emilion Grand Cru, in organic conversion since 2021

Vines in organic conversion, an environmental approach adapted to the size of the plot. Detailed soil analyses by a pedologist, to rediscover the character of the terroir. Hand-picked grapes and controlled yields, to care for the plant and prioritize quality.

Cultivation practices that respect the natural balance. We develop the ecosystem and biodiversity. Horses are introduced into the vineyard to protect the soil from settling. We encourage microbial life. We plant a hedge of hornbeam and fruit trees.



## SAINT-EMILION GRAND CRU 2020

Produced from grapes grown on a 1.12-hectare parcel of vines, the Château La Pointe Chantecaille 2020 is composed entirely of Merlot. This wine is the reward for sustainable viticulture sustainable viticulture and high-precision winemaking on this unique Saint-Emilion terroir.

### Tasted by Andreas Larsson

Deep garnet core and a ruby hue. Pure nose displaying wild berries, plum and a mild oak derived spiciness. Medium weight on the palate with a youthful freshness and texture, a slight tannic grip with discreet young fruit flavours, balanced oak and a fine length. A wine still needing some time to open.

- 34% Terracotta amphorae from Tuscany
- 33% Barrels of one vintage or more
- 33% New French oak barrels



# VIRTUAL SOMMELIER

Enjoy the virtual presence of the Best Sommelier in the World anywhere and anytime!

Hosted in a Smartbottle QR Code, the 3D Avatar of Andreas Larsson will appear to comment on your product during your professional meetings, private events or meetings with the press



If you are reading on your smartphone click here  
<https://ar.smartbottle.wine/demo>

If you are reading on your computer, scan the  
QR Code with your smartphone

The cost of a “Virtual Sommelier” is €499 excluding tax. This price includes the avatar in the Andreas Corner app

Default language: English

Available languages: German – French – Italian – Spanish – Swedish – Japanese

Users of the application will have access to a product sheet + an e-commerce link to be redirected to:

- 1/ Your own e-shop or a contact at the estate
- 2/ The e-shop of a distributor or the physical address of a reseller



**Andreas Corner supports wine and spirits producers around the world. The Best Sommelier in the World application offers the possibility of redirecting consumers but also professional buyers to physical or online points of sale, without taking a commission.**

**[www.andreascorner.shop](http://www.andreascorner.shop)**



ONE VIDEO, TWO FORMATS, THOUSANDS OF VIEWS!

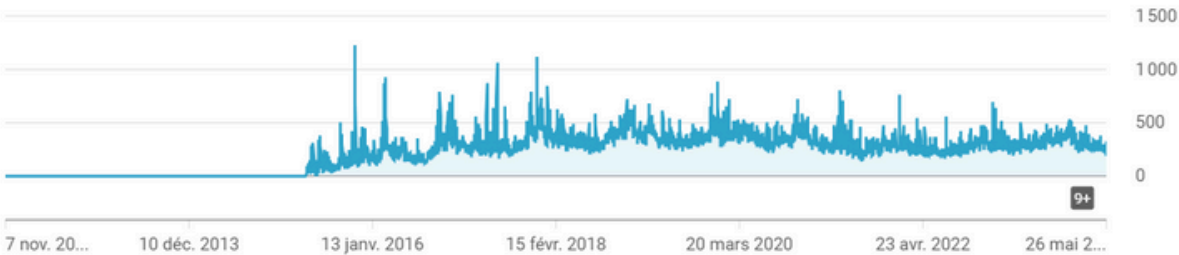
YOUTUBE + INSTAGRAM

Données analytiques de la chaîne

Aperçu   Contenu   Audience   Recherche

Votre chaîne a enregistré 1 043 112 vues pour le moment

Vues 1,0 M	Durée de visionnage (heures)  16,4 k	Abonnés  +3,8 k
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VOIR PLUS

# VIDEO SOMMELIER

Sales support: 9,500 videos produced since 2015, more than 22,000 subtitles. Andreas Larsson describes your product in front of the camera

If you are reading on your smartphone click here  
<https://www.youtube.com/watch?v=TF0i6esyHM0>

If you are reading on your computer, scan the  
QR Code with your smartphone



The duration of a “Video Sommelier ” is estimated between 60 and 120 seconds

The cost of a “Video Sommelier” is €599 excluding VAT.

This sales support tool allows you to benefit from:

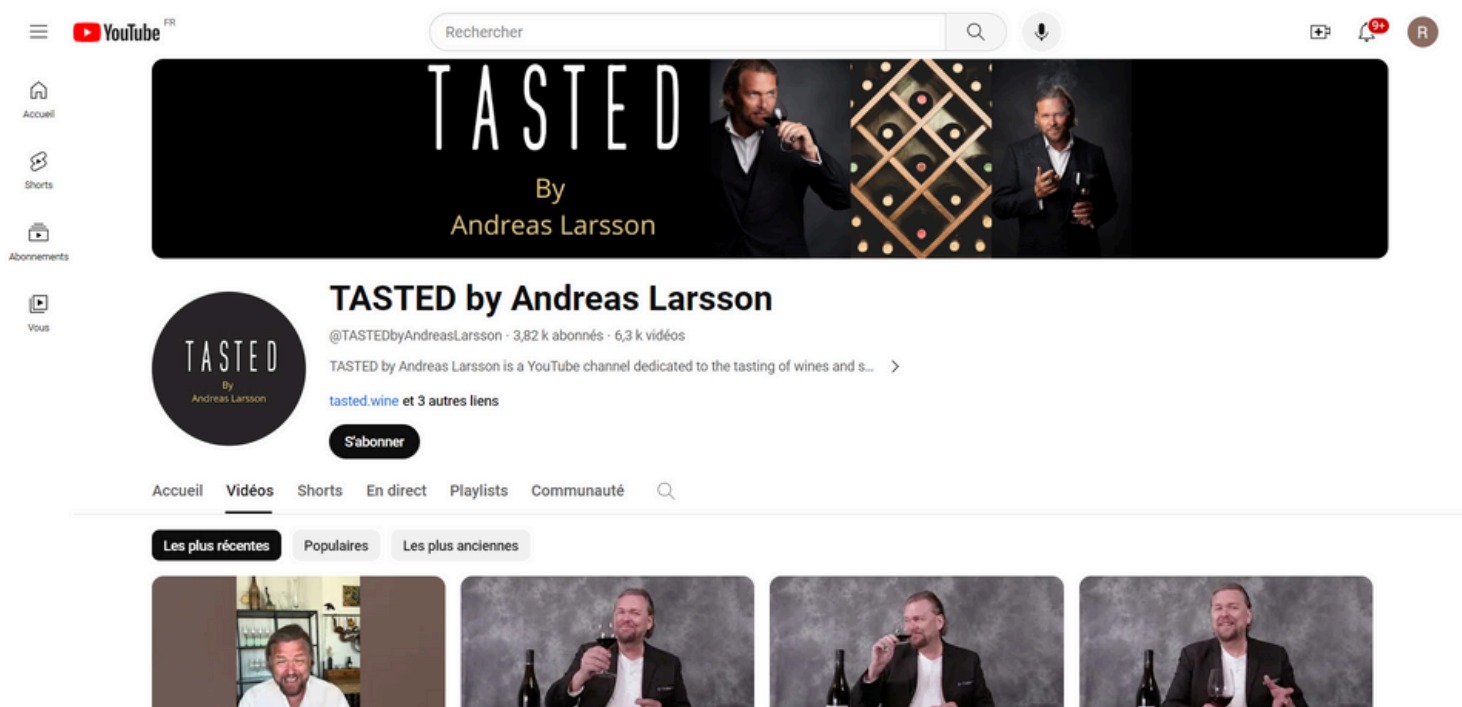
- The notoriety of our YouTube channel “TASTED by Andreas Larsson”
- 1 QR Code « Video Sommelier »

Subtitles: €150 excluding VAT

Default language: English

Languages available: German – French – Italian – Spanish – Swedish – Japanese

Discover the channel TASTED by Andreas Larsson <https://www.youtube.com/@TASTEDbyAndreasLarsson>



# VIDEO SOMMELIER

NEW!

**Influence:** Based on your "Video Sommelier", we create a dynamic clip lasting no more than 20 seconds for broadcast on Andreas Larsson's personal Instagram and TikTok accounts. This "best of" publication will feature the key words and punchlines used by Andreas Larsson to describe your product.

**This communication tool allows you to benefit from:**

- The notoriety of the Instagram account @legrandsommelier
- Promoting your products to the Best Sommelier of the World community

