

BORDEAUX

Château Lafargue

PESSAC - LÉOGNAN

A story
A TERROIR

CHATEAU LAFARGUE WHITE

CUVÉE ALEXANDRE

| | |
|------------------------|--|
| APPELLATION | Pessac - Léognan |
| VILLAGES | Martillac and Saint-Médard-d'Eyrans |
| LOCATION | On gravelly and clay-limestone slopes |
| AREA | 3 hectares |
| PRODUCTION | 20 000 bottles |
| GRAPE VARIETIES | 70% to 80% Sauvignon 20% to 30% Sauvignon gris |
| HARVEST | Manual with successive rounds of picking |
| VINIFICATION | Skin maceration, alcoholic fermentation in barrels at low temperature a 3 weeks |
| DURATION | 3 weeks |
| AGEING | Maturing on fine lees for 8 to 10 months in French oak barrels, with stirring |

Made from mainly Sauvignon Blanc and some Sauvignon Gris, this wine offers complexity, freshness, and richness, with a pleasantly tight structure. Good potential to age, allowing it to be enjoyed in various ways over the course of its life: young, as an aperitif or at the start of a meal with shellfish, or a variety of starters; mature, with fish and white meat; and then older, to accompany farmhouse cheeses.

Serve between 8 and 10°C when young and between 12 and 14°C when mature

Ageing potential: 7 to 10 years

