



BORDEAUX

# Château Lafargue

PESSAC - LÉOGNAN

*A story*  
A TERROIR

## CHATEAU LAFARGUE RED

<b>APPELLATION</b>	Pessac - Léognan
<b>VILLAGES</b>	Martillac and Saint-Médard-d'Eyrans
<b>LOCATION</b>	On gravelly and clay-limestone slopes
<b>AREA</b>	14 hectares
<b>PRODUCTION</b>	40 000 to 60 000 bouteilles
<b>GRAPE VARIETIES</b>	Average age of vines: 20 years-old 50% to 70% Merlot 20% to 30% Cabernet Sauvignon 6% to 15% Cabernet Franc 1% to 5% Petit Verdot
<b>HARVEST</b>	Mechanical harvesting by plot at optimal ripeness. Sorting table, strict phytosanitary criteria
<b>VINIFICATION</b>	In stainless steel vats with temperature control. Pre-fermentation maceration, alcoholic fermentation, microoxygenation and malolactic fermentation
<b>VATTING PERIOD</b>	about 4 weeks
<b>AGEING</b>	Aged on fine lees for 8 to 10 months in French oak barrels with stirring

Made from a blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot, this is a powerful, velvety, yet also delicate and refined wine. It improves over the years and can be enjoyed with meat and grilled foods, and then, as it ages, with game and farmhouse cheeses. It reaches maturity at around 6 to 8 years.

Serve between 16 and 18°C.

Do not hesitate to decant when young to bring out its character. Ageing potential: 10 to 15 years depending on the vintage.