

BORDEAUX

# Château Lafargue

PESSAC - LÉOGNAN

*A story*  
A TERROIR

## CHATEAU LAFARGUE PRESTIGE

- APPELLATION** Pessac - Léognan
- VILLAGES** Martillac and Saint-Médard-d'Eyrans
- LOCATION** On gravelly and clay-limestone slopes
- PRODUCTION** 5 000 à 10 000 bottles
- GRAPE VARIETIES** 60% to 70% Cabernet sauvignon  
25% to 30% Merlot  
10% to 15% Cabernet franc
- HARVEST** Harvesting by plot at optimal ripeness.  
Sorting table, with strict phytosanitary criteria
- VINIFICATION** In temperature-controlled stainless steel vats. Long fermentation with maceration.  
Microoxygenation
- VATTING PERIOD** about 4 weeks
- AGEING** 16 to 18 months in French oak barrels

This cuvée is made from a selection of vieilles vignes (vines more than 40 years old) giving it power, finesse and refinement. Good ageing potential but can also be enjoyed young.

Serve at around 16°C.

Decant 2 hours in advance

Ageing potential: 15 to 20 years.

