



BORDEAUX

Château Lafargue

PESSAC - LÉOGNAN

A story
A TERROIR

DAUPHIN DE LAFARGUE

APPELLATION	Pessac - Léognan
VILLAGES	Martillac and Saint-Médard-d'Eyrans
LOCATIONS	On gravelly and clay-limestone slopes
AREA	14 hectares
PRODUCTION	20 000 bottles
GRAPE VARIETIES	Average age of vines : 12 years-old 80% to 90% Merlot 4% to 15% Cabernet Sauvignon 5% Cabernet Sauvignon 1% Petit Verdot
HARVEST	Mechanical harvesting at optimal ripeness
VINIFICATION	In temperature-controlled stainless steel vats. Long fermentation with maceration and microoxygenation
VATTING PERIOD	about 4 weeks
AGEING	Aged in stainless steel tanks for 16 months of which 9 months with oak staves

The property's second wine, made from a blend of young vines and lightly oaked. A delightful expression of the terroir, it can be enjoyed in its youth with charcuterie and red meats. Serve between 16 and 18°C

Ageing potential: 6 to 8 years.