

GRAND VIN DE BORDEAUX

Château Lafargue

SCEA CHÂTEAU LAFARGUE

Familles LEYMARIE et PEYROUT

Propriétaires Récoltants

9 impasse de Domy

33650 MARTILLAC

E-mail : contact@chateaulafargue-france.com

Internet : www.chateaulafargue-france.com

PESSAC-LÉOGNAN



ORIGINE 1920

Bottling date: June 2nd, 2022. 14 % vol. 2 322 bottles.

PROPERTY

Familial property situated in the heart of the Pessac-Léognan Appellation, at Martillac and Saint-Médard d'Eyrans.

17 hectares in total.

High Environmental Value (HEV) certifications June 2015, 2018 and 2021.

VINE PLOTS

13.79 hectares of sandy and clayey gravels.

SELECTION

Selective hand and mechanical picking, strict quality criteria.

30% Merlot, 40% Cabernet Sauvignon, 20% Cabernet Franc and 10% Petit Verdot.

WINE MAKING

Vinification of the whole grapes in new 400-liter oak barrels. Malolactic fermentation in barrels.

AGEING

Aged in barrels for 18 months.



TASTING

Very beautiful robe, dark, deep, purplish tints. The nose opens with spicy, mentholated, black fruits (blackberry, cherry, blackcurrant) characters of great maturity, in harmony with a classic, fine, and elegant woodiness. Very beautiful complexity and aromatic power. The nose echoes an energetic and fresh mouth in attack evolving on a very beautiful richness and texture in mouth. A lot of density, volume and smoothness associated with a very nice tannic finesse. The very good balance that emerges in the mouth as well as a very good aromatic length persistence, suggests the great ageing potential of this cuvée in an exceptional vintage.

AGEING POTENTIAL

2032/2042

DISTINCTIONS

FOOD

Goes perfectly with red meats, grilled meat, game and farm cheeses. Serve between 16° and 18° C.