



DOMAINES
LAUJAC
MÉDOC

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Appellation : Médoc

Commune : Bégadan

Vineyard area : 10 hectares

Soil : Fine gravel and chalky-clay

Grape varieties : 60% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot

Planting density : 6 600 vines/ha.

Age of vineyard : 15-20 years

Production : 65,000 bottles/yr

MANAGEMENT

Owner : Vanessa Cruse Duboscq

Manager : René-Philippe Duboscq

Oenologist : Stéphane Courreges

IN THE VINEYARD

Care of the vines :

- Sustainable viticulture
- Natural grassing over
- Double-Guyot pruning
- Leaf thinning

Yield : 50 to 55 hectolitres/ha. (6,666 to 7,333 bottles approx.)

Harvesting :

- Machine harvested
- The crop is destemmed and sorted both mechanically and manually

IN THE WINERY

Pumping over : 2 vat volumes pumped over in two operations

Maceration : 3 to 4 weeks at 26-28°C in stainless steel vats

Pressing : vertical basket press

Alcohol content : 12.5°

Maturing : 6 months in French oak barrels « Bottled at the Château »

The bouquet of this wine is both fruity and oaky along with spicy aromas. On tasting, flavours of red fruit are found accompanied by menthol notes which endow a pleasant refreshing sensation. The oakiness is soft and harmonious giving a wine that is well-balanced with excellent structure. A congenial wine to be enjoyed at any opportunity.

Wine and food pairing :

It will be the perfect partner to a joint of beef with mushrooms, a vegetable tourte, a blanquette of veal or beef bourguignon.