



DOMAINES
LAUJAC
MÉDOC

CHÂTEAU LAFFITTE LAUJAC



Appellation : Médoc

Commune : Bégadan

Vineyard area : 30 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 : 25 years

Production : 200,000 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

- Temperature-controlled stainless steel vats
- Fermentation temperature : from 26-28°C

Maceration : 3 to 4 weeks in the vats

Pressing : vertical basket press

Alcohol content : 13°

Maturing : 12 months in French oak barrels (30% new barrels) « Bottled at the Château »

The bouquet of Château Laffitte Laujac opens with notes of mint and spices which move over to allow expression of black fruit berry aromas. The first impression in the mouth is lively and fine. The tannins are powerful yet delicate and there is a flavour of red fruit berries with a slightly jam-like nuance. This wine is powerful and balanced; it can be drunk young but will be enjoyed for up to 10, or even 15 years, according to the vintage.

Wine and food pairing :

It will marry well with Tournedos Rossini, an escalope of veal with cream sauce, a salad of gizzards confit and well-matured cheeses.