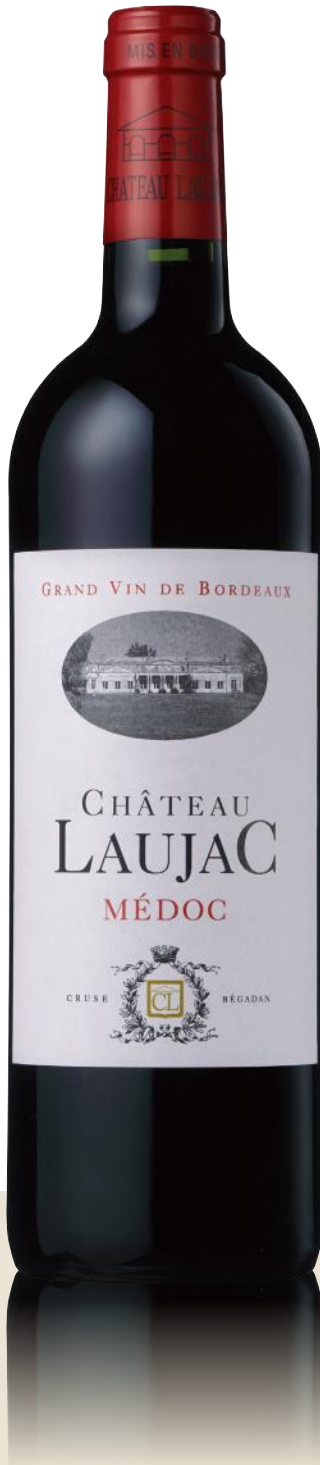




DOMAINES  
**LAUJAC**  
MÉDOC



## CHÂTEAU LAUJAC



**Appellation :** Médoc

**Commune :** Bégadan

**Vineyard area :** 35 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 twice at the winery

### 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 colour evolves from ruby to garnet then to light-brick over the years but the brilliance and intensity will remain. This is a dense wine with a bouquet of blackcurrant and blueberry. In the mouth, the first impression is straightforward yet delicate. The fine tannins melt into the body of the wine thus giving an excellent structure that ensures good keeping potential. It will therefore improve over the years for greater appreciation with maturity.

**Wine and food pairing :**

Serve with pike-perch in red wine, duck breast with cranberries or a joint of beef with mushroom sauce.