





















CHÂTEAU LAFFITE-LAUJAC Médoc 2015

\$31.50

* Suggested retail price

	Product code	969584
	Licensee price	\$28.61
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Médoc
	Varietal(s)	Cabernet Sauvignon 60 %
	Varietal(s)	Merlot 35 %
	Varietal(s)	Petit Verdot 5 %
	Alcohol percentage	13%
	Colour	Red
	Sugar	Dry
	Sugar content	2
	Closure type	Cork
	Length of aging	30% for 12 months on French oak " Bottled at the Château ".
	À boire	Ready to drink, ageing potential up to 10 or 15 years old.

ABOUT THIS WINERY

The vast estate of Laujac, in the heart of the Médoc, extends over a total area of 400 hectares including 75 hectares of vines.

It encompasses two vineyards classified crus bourgeois in 1932: that of Laujac on the beautiful ridge of filtering gravel, ensuring excellent natural drainage, and that of Laffitte in the clay-limestone soils near the village of Bégadan.

TASTING NOTES

On the nose, Château Laffitte Laujac opens on notes of mint and of spices, leaving then place to black fruits. The attack is lively and fine. The Tannins are powerful and delicate. The aromas of red fruits are slightly jammed in the mouth. This wine is powerful and balanced.

Food and Wine pairing :

This wine will go very well with a tournedos Rossini, an escalope veal in cream sauce, a salad with candied gizzards and mature cheeses.

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SELECTIONS
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PRODUCTION NOTES

Pumping over :

- 2 volumes of tank in 2 times - thermo-regulated stainless steel tanks
- Fermentation temperature : 26/28°C

Maceration: 3 to 4 weeks in vats.

Press: Vertical Cage

