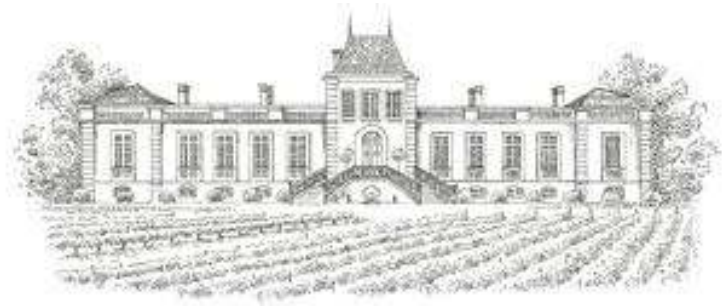


# CHÂTEAU LAFON-ROCHET

Saint-Estèphe



## 2 0 1 0

Size of the Vineyards : 45 Hectares  
 Soil : Gravels and Clay  
 Average age of the vines : 40 ans  
 Densité moyenne de plantation : 9 000 Pieds par hectares  
 Harvested by hand in Small plastic baskets.

Picking dates :

September						
1	2	3	4	5	6	
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

October						
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

Merlot  
 Cabernet Franc  
 Cabernet Sauvignon  
 Petit Verdot

Blend of the 2010 Lafon Rochet :

- Cabernet Sauvignon 66 %
- Merlot 31 %
- Petit Verdot 3 %

Yeilds : 40 Hectolitres / Hectare

Vats : 100% Temperature controled Stainless Steel Vats

Vinification :

Premaceration at cold température in between 2 to 4 days  
 Alcoolic fermentation during 10 to 16 days at 26°C.  
 Pumping over 1 or 2 times per day depending on the variation of density between plots.  
 Post fermenting macération at hot temperature in between 8 to 26 days at 30°C.  
 Partial malo-lactique fermentation in new barrels.

Maturing :

8 Month in new oak barrels  
 7 months in one year barrels  
 French oak  
 Fining done with egg withes.

Analyses :

Alcool : 14 % Vol  
 Total Acidity : 3,35  
 Ph : 3,68  
 IPT: 73