

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 %
 Yields : 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