

# L de Laffitte Laujac 2011

Médoc



L de Laffitte Laujac is the second wine of Château Laffitte Laujac and comes from the same vineyard. Bernard CRUSE the manager since 1962. The estate is located in the heart of the Médoc region on a total surface of 400 hectares, the soils are the finest of the appellation.

#### **Bordeaux Tradition**

The wine is elegant, refined and aromatic. The wines length is enjoyable. The fruity aromas make this vintage more charming, supple and creamy. The quality of the vintage is felt: 2010 is one of the best vintages of these last 20 years.

### Why buy this wine?

- The proximity of the Gironde estuary and the Atlantic Ocean creates a microclimate that offers a good maturation of the grapes.
- Hard work on the preservation of Laujac's ecosystem: sustainable viticulture, treatment of the viticulture waste, enrichment of the soils, etc.
- Know-how of the CRUSE family
- Renowned oenologist: Eric BOISSENOT (Château Latour, Lafite-Rothschild...)
- One year barrel ageing within <sup>1</sup>/<sub>4</sub> is new French oak
- Exceptional vintage as the 2009

## **Technical Sheet**

Owner: G.F.A Château Laujac Average age of the vineyard: 20 years Yields: 45 to 50 hl/ha Soils: gravel Color: red Grape varieties: 50% Cabernet Sauvignon, 50% Merlot Cabernet

**Quality criteria's:** grapes are sorted out and then destemmed. Shortage machine in the vineyards and cellars. Pneumatic press. Cold prefermentation process. Stainless steel thermo regulated vats. 4 pumping-overs per day.

Ageing potential: 8-10 years

#### Temperature: 18°C

**Food match:** Veal, duck, beef, meat with sauce etc. **Web site:** www.chateaulaujac.com