

Château Laffitte Laujac 2010

Médoc



Bernard CRUSE is the manager of this antique estate since 1962. The estate is located in the heart of the Médoc region and has a total surface of 400 hectares. Two vineyards are part of the estate: the one of Laujac on gravel soils and the one of Laffitte on clay-limestone soils.

Bordeaux Tradition

This 2010 is vivid, penetrating, flattering and structured. This wine is the result of a judicious choice of aging necessary for its blooming.

Why buy this wine?

- South, south/east exposition; the soils are the finest of the appellation
- 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.
- 18 month barrel ageing within 20% is new French oak
- Renowned oenologist: Eric BOISSENOT (Château Latour, Lafite-Rothschild...)
- 90/100 WINE ENTHUSIAST

Technical Sheet

Manager: Bernard CRUSE

Oenologist: Eric BOISSENOT

Surface: 15 hectares

Average age of the vineyard: 25 years

Yields: 45 to 50 hl/ha
Soils: clay-limestone

Color: red

Grape varieties:

50% Cabernet Sauvignon

50% Merlot

Quality criteria's:

- Shortage and destemming of the grapes

- Shortage machine in the vineyards and cellars

- Pneumatic press and cold pre-fermentation

Stainless steel thermo regulated vats

4 pumping-overs per day
 Ageing potential: 8-15 years

Temperature: 18°C

Food match: Veal, duck, beef, meat with sauce etc.

Web site: www.chateaulaujac.com