

Château Laffitte Laujac 2011

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 2011 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...)
- Exceptional vintage

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

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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