



Château Franc Lartigue 2007

AOC Saint-Emilion grand cru, Bordeaux, France

This vintage offers attractive, round, fruity wines that can be enjoyed when young.

PRESENTATION

This domaine covers eight hectares of vines in the Saint-Emilion commune. An elegant and well-structured wine that can be kept for 10 to 15 years depending on the vintage.

TERROIR

Sand and gravel.

IN THE VINEYARD

Ploughing carried out on every other vine row using cover crops, no chemical weeding. Sustainable wine growing methods.

WINEMAKING

Following the harvest, the grapes are sorted by hand before going into vat. Traditional methods of vinification. Ageing takes place in 1/3 new oak barrels, 1/3 one-year oak barrels and 1/3 two-year oak barrels.

VARIETALS

Merlot 70%, Cabernet franc 15%, Cabernet sauvignon 15%

SERVING

For optimum storage conditions, wines must be kept in a cool cellar at constant temperatures of 12°C to 17°C. Serve slightly cool at 17°C to 18°C, ideally open the bottle one hour before serving.

FOOD PAIRINGS

Sauce-based meat dishes, game, grilled meats, all cheeses, white meats.

REVIEWS AND AWARDS



87/100

"Deep colour tinged with garnet-red. Still muted on the nose, offering fruity, woody undertones. Generous mouthfeel with forward tannins. Although still backward, this 2007 boasts potential. Keep."

Gilbert & Gaillard, 04/09/2009

