



Château Franc Lartigue 2008

AOC Saint-Emilion grand cru, Bordeaux, France

Quite a good year, nice ruby colour although the tannins are still quite harsh. Requires further ageing in order for it to round out.

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.

THE VINTAGE

A good year, preferably drink before 2018.

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.

VINIFICATION

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



85/100

"Quite deep garnet-red. Racy nose of toast, ripe fruits and a spicy touch. A whiff of animal aromatics. Clean, spicy palate with notes of leather, medium concentration yet a firmer finish. Well-balanced across the palate though expression remains backward. At its peak in 5-6 years' time."

Gilbert & Gaillard, 02/12/2011

"Médaille d'argent"

Concours des Vignerons Indépendants de France 2011

