



## Château Franc Lartigue 2014

AOC Saint-Emilion grand cru (Bordeaux), Red 2014

Brilliant ruby hue. A nose dominated by blackcurrant and blackberry. An ample palate, a frank attack and nice tannins which create a very nice general harmony. Elegant woody note. Still a little immature at this stage, should be left to age for 2 to 3 years to reach its full potential. Good ageing potential of 10 to 15 years.

### THE WINE

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

Following the important frost of 2013, production was lower than expected in 2014. A very satisfying end result, a good structure. The still firm tannins will soften with ageing. A vintage characterized by an overall livelier acidity, which gives the wine a note of freshness. A good year.

### 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 PAIRING

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

### REVIEWS AND AWARDS

"Médaille d'or"

Challenge International du Vin Blaye Bourg 2016

14/20

"Nez fermé, bouche légère, tendre, plus orientée fruit que densité, plaisant, droit."

Le Point - Spéciale Primeurs 2014

