



## Château Franc Lartigue 2016

AOC Saint-Emilion grand cru, Bordeaux, France

A long-awaited vintage for fine wine connoisseurs. Richly aromatic, ample on the palate, beautiful fine elegant tannins.

### 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

An outstanding year, unmissable for your wine cellar. Should be left to age for 3 to 4 years to reach its full potential. For those who are impatient, we recommend to decant the wine into a carafe in order to air the wine.

### 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.

