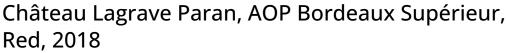
Vignobles de Bordeaux





AOP Bordeaux supérieur, Bordeaux, France

The vineyard is located in Saint André du Bois on south facing clay chalk soils. A microproperty of around 3.5 hectares, allowing the winemaker to tend to every vine with the utmost care. This attention and passion are shining through.Pure satisfaction.

### PRESENTATION

Pierre Lafon is one of a kind in his knowledge and the attention he gives to his vines. We suspect that he has probably given most of them at least a first name! He is an ex-mathematician who grew up in a family of winemakers. His choice of career in his early working days has made his work in the vineyards rigorous and he is always striving for perfection.

#### WINEMAKING

Vinification with half cold settling in order to express some fruit and half traditionnal vinification in stainless-steel tanks at 28°C in order to give a good structure to the wine. Ageing in oak barrels (33% new) for 16 to 20 months.

## VARIETALS

Merlot 40%, Cabernet franc 30%, Cabernet sauvignon 30%

## 15 % VOL.

GM: No. Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

# SERVING

17°C/63°F

# AGEING POTENTIAL

10 to 15 years

### TASTING

Ruby black color. Savory aromas and flavors of marinated peppers and olives, dark chocolate toffee, and fresh herbs with a satiny, bright, full body and an interesting, long vanilla, and mineral finish with well-integrated, fine tannins. A delicious, expressive and creamy Bordeaux red that is sure to please.

#### FOOD PAIRINGS

This wine goes very well with red meats, duck, poultry, pork or even mature cheeses. Cheese: morbier, gouda, edamer, edam or fried camembert.





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