



Château Franc Lartigue 2014

AOC Saint-Emilion grand cru, Bordeaux, France

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 PAIRINGS

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