



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.

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

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.

