



Château Lafon la Tuilerie, Château Lafon la Tuilerie, AOP Saint-Emilion Grand Cru, Rouge, 2016

AOP Saint-Emilion grand cru, Bordeaux, France

Château Lafon la Tuilerie, a little hidden gem covering 2 hectares. Located on a southern slope of the hill of St-Emilion, the property has all the perfect conditions: superb sun exposure, chalk and clay soils. The Château is managed by Pierre Lafon, also owner of Château Lagrave Paran.

PRESENTATION

Pierre Lafon describes himself as a "peasant" winemaker. Since 1999 he has been at the head of the family estate and of his famous but too confidential Château Lafon La Tuilerie, Saint Emilion Grand Cru. A winemaker with a rich character who shows you that he does not exercise a profession but realizes a passion, that of going to the end of the land he "gardens".

WINEMAKING

A 96-hour cold maceration, gentle and frequent pumping over, controlled fermentation temperatures (28-29 degrees), maceration post-fermentation (30 degrees) for 4 to 5 weeks. Malolactic fermentation in new barrels before aging in 100% new barrels.

VARIETAL

Merlot 100%

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

Aromas of vanilla, truffles and fresh prunes. Ample mouthfeel full-bodied, with a long subtle finish.

FOOD PAIRINGS

The wines of Saint Emilion go particularly well with soft cheeses with a bloomy rind such as Saint-Marcellin, Camembert or even Brie.

