



— **Since 1763** —

**AOC designation : CÔTES DE BORDEAUX**

**Estate's surface aera : 45 Ha**

**Grape Varieties (red wine) :**

75% MERLOT

20% CABERNET SAUVIGNON

5% CABERNET FRANC

**Soils :** 40% round, flat pebble, 30% clay-limestone, 30% fin gravel

**Winemaking :** Maceration, fermentation and élevage in oak barrels

**Annual production :** 200 000 bottles

**Marketing :** 90% sales direct export

**Château Lafitte 2016**

*Michel Rolland tasting*



*The ruby robe of this 2016 makes it shine. The rather reserved first nose reveals very subtle aromas of tobacco, incense and liquorice.*

*It then opens onto notes of fruits of the forest.*

*The attack of the palate is fresh and unctuous. Its elegance and silky tannins give its structure all its appeal.*

*A very pleasant wine due also to its length and generosity.*

*A wonderful future in view for this nectar although those who appreciate young wines will already find it very sexy.*

*Mr Philippe Mengin, owner*



*Château Lafitte*

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