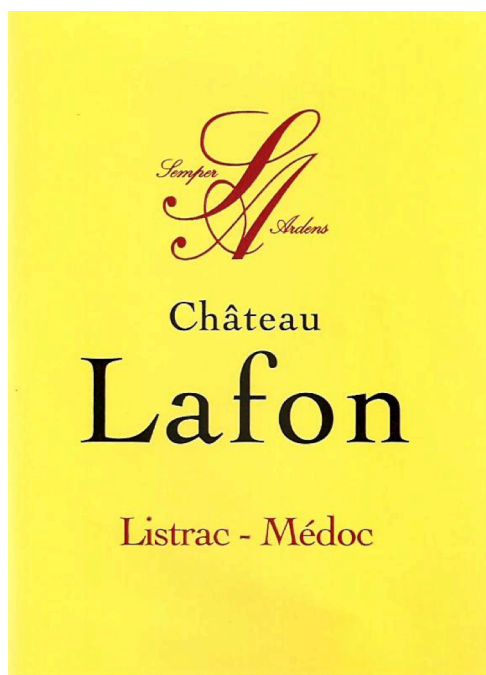


# CHATEAU LAFON



## AOC Lustrac Médoc



### Food pairing

- Red meat and white meat
- Cheeses
- Delicatessen

Serve at 14-16 °C



### History

At the heart of the Medoc vineyard is Lustrac-Médoc, Tea with beautiful gravelly ridges where the vine flourishes, and 3 km from the village, the Lafon castle is located in the center of a hamlet that bears his name.

Château Lafon, one of the oldest wine estates in the town, owes its fame to a great winemaker of the last century, Mr. Dominique Duat: in the seventh edition of "Bordeaux and its Wines" (1908). It is successively Mrs. Boye, M. Flamerie Chapel, Mr. Theron. In 2011, Mr. Li, Chinese real estate investor redeems.

### Soils - geology

Clay-marl with a serious fine on 8 acres. 6 hectares are planted in silica soil densely pebbles.

### Grapes

45% cabernet sauvignon and 55% merlot give this land of choices, racy wines.  
Age of vines 25 years

### Vinification

The wines are aged in the finest tradition with a constant concern for quality. Control of maturity: analysis "Glories" Pre-fermentation. 48 hours. Fermentation time: 4 to 5 days. Maceration Time: 20 to 25 days. Thermo regulated stainless steel vats. Cement vats. Battonage lees with entonnage.

### Ageing

Aged in oak barrels, third renewal.

### Keeping potential

5 to 8 years

**« Soigné de la façon la plus parfaite, il produit un vin très fin, corsé et coloré, classé dans les meilleurs de la contrée »**

**Edouard Féret**

Alcohol : 13.5%/vol