



DOMAINES
LAUJAC
MÉDOC

2019 L DE LAFFITTE LAUJAC

AOC MEDOC

50% CABERNET SAUVIGNON, 50% MERLOT

The huge estate of Laujac is located in the heart of the Médoc region.

It covers some 400 hectares in total, of which 75 hectares are planted to vines.

It encompasses two vineyards classified Crus Bourgeois in 1932: the Laujac vines are beautifully sited on filter gravels, providing excellent natural drainage.

While the Laffitte vines grow in chalky-clay soils near the village of Bégadan.



Appellation :	Médoc
Commune :	Bégadan
Vineyard area :	10 hectares
Soil :	Fine gravel and chalky-clay
Planting density :	6 600 vines/ha.
Age of vineyard :	10-20 years
Production :	65,000 bottles/yr

MANAGEMENT

Owner :	Vanessa Cruse Duboscq
Manager :	René-Philippe Duboscq
Oenologist :	Thomas Duclos (OENOTEAM) since 2023



Vanessa Cruse Duboscq
Propriétaire chez Château Laujac

IN THE VINEYARD

Care of the vines :

- Sustainable viticulture - Natural grassing over
- Double-Guyot pruning - Leaf thinning

Yield :

- 50 to 55 hectolitres/ha. (6,666 to 7,333 bottles approx.)

Harvesting :

- Machine harvested
- The crop is destemmed and sorted both mechanically and manually

IN THE WINERY

Pumping over :	2 vat volumes pumped over in two operations
Maceration :	3 to 4 weeks at 26-28°C in stainless steel vats
Pressing :	vertical basket press
Alcohol content :	12.5°
Maturing :	6 months in French oak barrels « Bottled at the Château »

Tasting Notes: The bouquet of this wine is both fruity and oaky along with spicy aromas. On tasting, flavours

of red fruit are found accompanied by menthol notes which endow a pleasant refreshing sensation. The oakiness is soft and harmonious giving a wine that is well-balanced with excellent structure. A congenial wine to be enjoyed at any opportunity.

Wine and food pairing : It will be the perfect partner to a joint of beef with mushrooms, a vegetable tourte, a blanquette of veal or beef bourguignon.



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