



DOMAINES  
**LAUJAC**  
MÉDOC

# Château Laffitte Laujac 2019

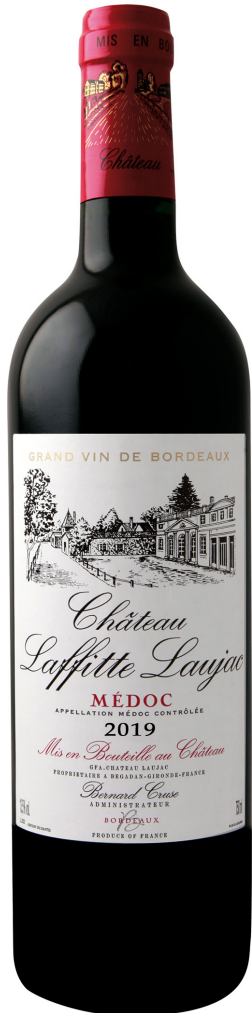
## Medoc - Grand Vin De Bordeaux

*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.*



<b>Appellation :</b>	Médoc
<b>Commune :</b>	Bégadan
<b>Vineyard area :</b>	30 hectares
<b>Soil :</b>	Fine gravel and chalky-clay
<b>Grape varieties :</b>	60% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot
<b>Planting density :</b>	6 600 vines/ha.
<b>Age of vineyard :</b>	25 years
<b>Production :</b>	200,000 bottles/yr

### MANAGEMENT

<b>Owner :</b>	Vanessa Cruse Duboscq
<b>Manager :</b>	René-Philippe Duboscq
<b>Oenologist :</b>	Stéphane Courreges

### IN THE VINEYARD

<b>Care of the vines :</b>	<ul style="list-style-type: none"> <li>- Sustainable viticulture - Natural grassing over</li> <li>- Double-Guyot pruning - Leaf thinning</li> </ul>
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**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

<b>Pumping over :</b>	2 vat volumes pumped over in two operations
<b>Maceration :</b>	3 to 4 weeks at 26-28°C in stainless steel vats
<b>Pressing :</b>	vertical basket press
<b>Alcohol content :</b>	13°
<b>Maturing :</b>	12 months in French oak barrels (30% new barrels) "Bottled at the Château"

**Tasting Notes:** The bouquet of Château Laffitte Laujac opens with notes of mint and spices which move over to allow expression of black fruit berry aromas. The first impression in the mouth is lively and fine.

The tannins are powerful yet delicate and there is a flavour of red fruit berries with a slightly jamlike nuance. This wine is powerful and balanced; it can be drunk young but will be enjoyed for up to 10, or even 15 years, according to the vintage.

**Wine and food pairing :** It will marry well with Tournedos Rossini, an escalope of veal with cream sauce, a salad of gizzards confit and well-matured cheeses.



**Vanessa Cruse Duboscq**  
Propriétaire chez Château Laujac



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