



Château LAFON ROCHET 2007

ST ESTEPHE - 4EME CRU CLASSE

OVERVIEW

Château Lafond-Rochet is one of the leading lights in the Saint-Estèphe appellation. The 45-ha single block vineyard, which overlooking Lafite-Rothschild and Cos d'Estournel, with the Gironde Estuary in the distance, is located on one of the finest winegrowing soils in the world. The ancient origins of this growth date back in the 16th century. It is in 1960 that Gyu Tesseron, with a background in Cognac, bought the domain. After 10 years of major efforts, he brought the estate up to its former standing and bought a further 25 hectares of vines. In 1999, Michel Tesseron and his sister, Princess Caroline Poniatowska, took over the management of the family estate. Basile joined his father, Michel, in 2007. 2010 marks the beginning of the conversion of the viticultural technique in "Biodynamie".

VINEYARD

Soil: Deep gravel and gravel on clay

Surface: 42 hectares

Average age of the vineyard: 35 years

Grape varieties: 55% Cabernet Sauvignon / 40% Merlot / 3% Cabernet Franc / 2% Petit Verdot

MAKING PROCESS

Manual harvest. Cold maceration before fermentation. Classical vinification in thermo-regulated stainless steel vats. 30-day vatting. Malolactic fermentation in barrels (30%). Ageing for 16-20 months in barrels, with 50-60% new oak.

MATCHING FOOD

Serve at 17-18°C with stew of hare, red wine stew of rooster (coq au vin) or with filet of beef grilled on vine shoots. This wine will be the delight of cheeses and fine cooked meats lovers.

AGEING POTENTIAL

More than 15 years

AWARDS

Robert Parker / Erobertparker: 87 | Wine Spectator: 84 - 87 | Decanter: 16 | Jean-marc Quarin: 15,5 | Bettane & Desseauve: 16 | Rene Gabriel / Bordeaux Total: 16 | Neal Martin / Wine Advocate: 90



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