

Château
Laffitte-Teston



ESPRIT

PDO Madiran

Grapes varieties : 60 % Tannat, 20 % Cabernet Franc, 20 % Cabernet Sauvignon

Terroir: limestone-clayey soil mixed with pebbles

Density : 5 000 Plants/ha

Yield: 60 hl/ha

Harvest : manual

Maceration and fermentation in stainless steel tanks at a low temperature (23°C) to keep the fruity aromas and extract the softer tannins. Vatting for 15 days.

Ageing on fine lees in vats for 4 to 6 months, to bring body and character to this cuvee.

Tradition and modernity in the same bottle.

Colour: deep purple hue, clear

Bouquet: fruity notes of blackcurrant and blackberry

Palate: elegant, well-balanced wine with a subtle and pleasant approach.



Serve at 17°-18°



Charcuterie, tapas, red and grilled meat, duck filet, cheese



Keeping potential: up to 5 years

The "MADIRAN"

By the Laffitte Family