

Château
Laffitte-Teston



REFLET DU TERROIR

PDO Madiran
Surface area: 12 ha

Grapes varieties : 80 % Tannat, 10 % Cabernet Franc, 10 % Cabernet Sauvignon

Terroir: limestone-clayey soil mixed with pebbles, metal oxide and marl, black gravelly subsoil

Density : 5 200 Plants/ha

Yield: 60 hl/ha

Harvest : manual

Maceration and fermentation in concrete tanks at a low temperature (23°C) to keep the aromas of fresh red fruits and extract the silkiest tannins. Vatting for 15 days.

Ageing in oak barrels of one or two wines for 12 months, in our underground cellar at natural temperature and humidity.

Likeable, elegant and flavourful, a certain idea of the Tannat grape.

Colour: deep ruby colour with purple hues in his youth, bright

Bouquet: elegant, frank and fruity, aromatic, notes of blackcurrant and blackberry leading to red berry aromas...

Palate: well-balanced, strong, a typical Madiran



Serve at 17°C-18°C



Red and grilled meat, duck, cheese



Keeping potential: up to 8 years and more

The "MADIRAN"

By the Laffitte Family