

Château
Laffitte-Teston



VIEILLES VIGNES

PDO Madiran
Surface area: 14 ha

Grapes varieties : Tannat
Terroir/ limestone-clayey soil
Density : 5 200 Plants/ha
Yield: 55 hl/ha
Harvest : manual

From our oldest vines and greatest terroirs, this wine is our flagship cuvee. Maceration and fermentation at a temperature of 26°C in concrete tanks to keep fruity aromas of black fruits and extract the finest tannins. Vatting from 20 to 25 days depending on the vintage. Ageing in new oak barrels for 12 months in our underground cellar at natural temperature and humidity.

In the tradition of the great wines of Madiran you'll remember forever.

Colour: deep garnet-red, intense.

Bouquet: fine, harmonious, roasted coffee grains, chocolate, notes of vanilla and prune, black fruits (blackcurrant, blackberry).

Palate: beautiful entry, well balanced, concentrated and full-bodied, generous, mouth filling. A perfect expression of the union of wine and wood. Long-lasting finish



Serve at 17°C-18°C



Roasted meat, cassoulet, red meat, cheese, black chocolate



Keeping potential: up to 15 years, a great wine to keep and discover in a few years. .

The "MADIRAN"

By the Laffitte Family