

Château
Laffitte-Teston



PRESTIGE

PDO Madiran
Surface area: 1 ha

Grape varieties : Tannat
Terroir: limestone-clayey soil
Density : 5 000 Pieds/ha
Yield: 45 hl/ha
Harvest: manual

Plot selection. Soft maceration and fermentation at 28°C in concrete tanks to extract the fruitier aromas, complexity and tannins. Vatting for 25 days. After ageing 12 months, this cuvees from our best oak barrels.

The sincerity of a fine wine.

Colour: deep ruby hue.

Bouquet: black ripe fruits, toasted notes with hints of vanilla

Palate: elegant tannins, full-bodied, explosion of black fruits, roasted aromas, very well-balanced



Serve at 17-18°C



Mature meat, black truffle, red meats, game, cheese, black chocolate



Keeping potential: 15 years and more

The "MADIRAN"

By the Laffitte Family