



Ch Moulin Lafitte AOC Bordeaux

Varietals: 45% Merlot · 40% Cabernet Sauvignon · 15% Cab Franc

Soil: Clay (80%), other types of soil (20%)

Surface: 13.5 Hectares

Average Production: 55Hl/Ha

Age of the vineyard: 30 years on average

Plant Density: 5 000 vines/hectare

Average Production: 750 Hectolitre

Viticulture: Short pruning (single guyot), traditional harvest.

Winemaking: Winemaking after a destemming of 3 weeks.

Aging: In tanks, 5 to 10 months.

Tasting Notes: Marked by a good attack in the mouth, the tannins are present but unctuous. This wine is very elegant in the mouth, supple and round. Its very fruity mark is completed by this pleasant ensemble.

Cellaring: 3 to 5 years