



Le Reflet de Laffitte Carcasset

Saint-Estèphe

Le Reflet de Laffitte Carcasset is the second wine of Château Laffitte Carcasset. The estate was founded in 1759 at a place called « Le Carcasset » in Saint-Estèphe. Faithful to the tradition of its time, the estate is a beautiful 18th century Chartreuse which owes its name to its owner Jean Laffitte, court lawyer and King's Prosecutor in Bordeaux.

Located in the heart of the appellation and its Grands Crus Classés, the vineyard is nestled on the gravelly plateau, near the Gironde estuary. The cabernet and the merlot benefit from an ideal climate and produce wines of great aromatic expression, in the purest style of Saint-Estèphe.

Vintage 2019



Enologist :	Hubert de Bouïard
Surface Area :	35 ha
Soil:	Graves garonnaises
Sub-soil :	Clayey Limestone
Grape varieties:	60 % Cabernet Sauvignon 35 % Merlot 5 % Cabernet franc
Blend :	40% cabernet sauvignon, 60 % merlot
Average age of the vinyerad:	30 years
First wine :	Château Laffitte Carcasset
2nd wine :	Le Reflet de Laffitte Carcasset

2019 will remain as one of the hottest years of the decade. Marked by contrasting weather in the spring, the terroir benefited from the proximity of the estuary and thermal regulation, flowering was rapid and homogeneous. The climate changed at the end of June, the heat wave set in from June 26 to July 27 and with it, the threat of drought. Fortunately, the clay subsoil of Saint-Estephe preserves the vineyard. The veraison was homogeneous.

The rains of late August and mid-September brought freshness and balance to the harvest. The alternation of nice days and cool nights favored the ripening of the grapes. The sanitary state of the harvest is exceptional. 2019 is a great vintage for Cabernet Sauvignon. With a precise and concentrated style, the wines are fresh, balanced and complete the beautiful series of vintages in "9".

Tasting notes: The nose gives off aromas of black fruits, with beautiful notes of blackberries and cherries. The tannins are pleasant in the mouth, the wine is well balanced, supple and round.

The Reflet de Laffitte Carcasset is a wine for pleasure, fruity and easy to drink in its youth but which can also be kept for 4 to 6 years.

Food and wine pairing: serve at a temperature of 16 to 18°C. It will go very well with red meat, game (partridge or pheasant), a cheese board or a chocolate dessert.