



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 2020



œnologist :	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

2020 ended the decade on a high. One of the finest early-ripening vintages. An over-achiever, it succeeded in making the most of extreme conditions to reach the perfect balance.

The year was marked by a mild winter with an early growth cycle, then a sunny, wet spring, with even flowering. The summer was hot with heatwaves from 20 June to 10 August and record temperatures exceeding 40°C. Despite of the heat, the vines did not suffer from water stress. The ability of soils to retain spring and winter water has made all the difference in clay-limestone subsoils. A rainy spell before 15 August provided welcome relief.

Picking begun two weeks earlier compared to “usual” vintages. The Cabernet and Merlot are incredibly aromatic. The juices are deeply-coloured, concentrated and ripe while the quality of the tannins is very promising.

2020 ranks among the great vintages. It is the perfect example of Bordeaux know-how: a sunny but fresh vintage, with minerality and tension and a promising aging potential.

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.**