



Reflet de Laffitte Carcasset

Saint-Estèphe

Reflet de Laffitte Carcasset is produced by Château Laffitte Carcasset, Cru Bourgeois in Saint-Estèphe. The estate was founded in 1759 at « Le Carcasset », a place located in the heart of the appellation near the famous Grands Crus Classés.

Faithful to the 18th century tradition, the estate is an elegant white stone house surrounded by its vineyard. Its owner, Jean Laffitte, court lawyer and King's Prosecutor in Bordeaux gave his name to the estate in 1781. 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 2017



œnologist :	Hubert de Boüard
Surface Area :	35 ha
Soil:	Graves garonnaises
Sub-soil :	Clayey Limestone
Grape varieties:	60 % Cabernet Sauvignon 35 % Merlot 5 % Cabernet franc
Average age of the vinyerad:	30 years
Blend :	60% cabernet sauvignon, 40 % merlot
Harvest :	from 9/15 to 10/7
Aging :	12 months, partly in oak barrels

The 2017 vintage is one of the earliest in history. The mild temperatures favours the budburst of the vine in February, but at the end of April the cold returns. The frost caused major damage in the Bordeaux region. Protected by the proximity of the river and its terroirs in plateau and hills, Saint-Estèphe is spared. The wines are colourful, balanced, dense and have great ageing potential.

Tasting notes : The nose has aromas of black fruits, blackberries and cherries with slightly woody notes. The mouth is round and fruity, the tannins are melted.

Food and wine pairing : Red meat, lamb, cheese or chocolate dessert.

Serve at a temperature of 60.4° - 64° F.