



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 2016



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 :	70% cabernet sauvignon, 30 % merlot
Average age of the vinyerad:	30 years
First wine :	Château Laffitte Carcasset
2nd wine :	Le Reflet de Laffitte Carcasset

Black fruits, blackberries and cherries aromas in the nose with slightly woody notes. The palate is round and fruity, the tannins are mellow. The Reflet de Laffitte Carcasset 2016 is a very pleasant wine to taste in its youth but can be easily cellared for 4 to 6 years.

The favourable weather conditions have produced a balanced and gourmet wine.

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

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

Blend : 60% Cabernet Sauvignon - 40% Merlot

Harvest : From 9/21 to 10/5

Alcoholic fermentation : during 10 days

Maceration: 10 to 15 days at 82.4 F.

Pressing : Vertical press, delicate and traditional method

Ageing : 12 months, partly in oak barrels