

CHÂTEAU LAFON-ROCHET

Saint-Estèphe



2010



Size of the Vineyards: 45 Hectares

Soil: Gravels and Clay

Average age of the vines: 40 ans

Average density: 9 000 vines per hectars

Harvested by hand in Small plastic baskets.

Blend of the 2010 Lafon Rochet:

. Cabernet Sauvignon 66 % . Merlot 31 % . Petit Verdot 3 %

Yeilds: 40 Hectoliters / Hectar

Vats: 100% Temperature controled Stainless Steel Vats

Vinification:

Premaceration at cold température in between 2 to 4 days
Alcoholic fermentation during 10 to 16 days at 26°C. Pumping over 1 or 2 times per day depending on the variation of density between plots. Post fermenting macération at hot temperature in between 8 to 26 days at 30°C. Partial malo-lactique fermentation in new barrels.

Maturing:

8 Month in new oak barrels 7 months in one year barrels
French oak Fining done with egg withes.

Analyses:

Alcool: 14 % Vol

Total Acidity: 3,35

Ph: 3,68

IPT: 73

Picking dates:

SEPTEMBER							OCTOBER						
	1	2	3	4	5	6			1	2	3	4	
7	8	9	10	11	12	13	5	6	7	8	9	10	11
14	15	16	17	18	19	20	12	13	14	15	16	17	18
21	22	23	24	25	26	27	19	20	21	22	23	24	25
28	29	30					26	27	28	29	30	31	

Merlot	
Canernet Franc	
Cabernet Sauvignon	
Petit Verdot	