

BY HAND  
HARVEST

## THE VINEYARD



PRODUCTION  
AREA

**45**  
hectares

SOIL

DEEP GRAVELS  
+  
GRAVELS ON CLAY

AVERAGE AGE OF  
THE VINES

**40**  
years

## THE 1996 VINTAGE

GRAND CRU CLASSÉ EN 1855

### THE HARVEST

September 24<sup>th</sup> to October 9<sup>th</sup>



Cabernet  
Sauvignon

**40%**



Merlot

**56%**



Cabernet  
Franc

**4%**

### THE 1996 BLEND

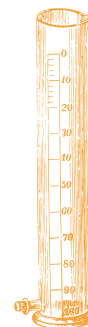


WINE  
MAKING

AT LEAST  
12 MONTHS  
IN BARRELS



STAINLESS STEEL  
VATS  
VATROOM



**13% VOL.**  
DEGRÉ  
ALCOOLIQUE

**3,61 pH**

**3,29g/l**  
ACIDITY

### TASTING NOTES IN 2015

Lafon-Rochet 1996 presents a fresh, floral and saline bouquet. On the palate, the wine is full-bodied with a fine mid-palate and a long, agreeable finish. Predominant aromas include freshly cut mint, while the tannins are still very much present and powerful. Twenty years on, this wine retains a very fine structure and freshness.

We would recommend opening the wine and decanting prior to tasting.

