

BY HAND
HARVEST

THE VINEYARD



PRODUCTION AREA

45
hectares

SOIL

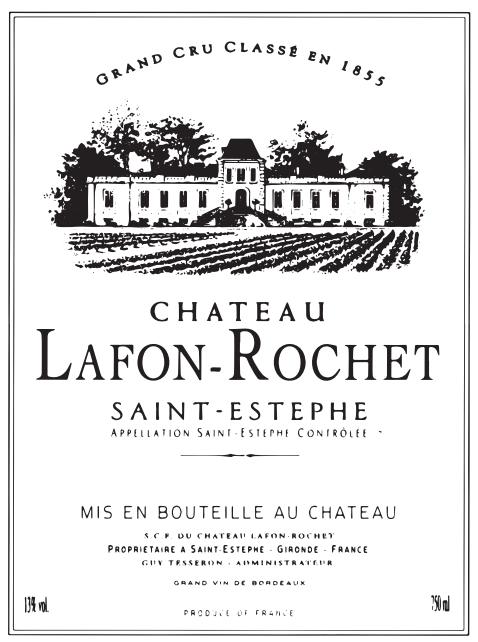
DEEP GRAVELS + GRAVELS ON CLAY

AVERAGE AGE OF THE VINES

40
years

THE 2000 VINTAGE

GRAND CRU CLASSÉ EN 1855



September 13th to October 21st

THE HARVEST



Cabernet Sauvignon
57%



Merlot
40%

October 10th



Cabernet Franc
3%

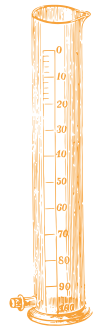
THE 2000 BLEND



WINE MAKING
AT LEAST
12 MONTHS
IN BARRELS



STAINLESS STEEL VATS
VATROOM



13% Vol.
ALCOHOL LEVEL

3,7 pH

3,5 g/l
ACIDITY

TASTING NOTES IN 2015

A particularly successful vintage that offers a complex nose which, although still quite restrained, has clear potential. In the mouth, the wine is superbly balanced, silky and warm, with a lingering, elegant finish. Both modern and classic, the 2000 vintage perfectly represents the essence of Lafon-Rochet. Our most recent 2014 vintage displays similar features to the 2000.

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

