

## THE VINEYARD



PRODUCTION AREA  
**45**  
hectares

SOIL  
**DEEP GRAVELS  
+  
GRAVELS ON CLAY**

AVERAGE AGE OF THE VINES  
**40**  
years

## THE 2005 VINTAGE

GRAND CRU CLASSE EN 1855

### THE HARVEST

October 5<sup>th</sup> to 9<sup>th</sup>

September 19<sup>th</sup> to 23<sup>rd</sup>

September 26<sup>th</sup>

  
**Cabernet Sauvignon**  
**44%**

  
**Merlot**  
**49%**

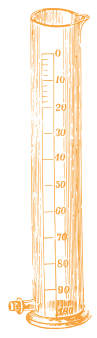
  
**Cabernet Franc**  
**4%**

  
**Petit Verdot**  
**3%**

### THE 2005 BLEND

  
**WINE MAKING**  
AT LEAST  
**12 MONTHS**  
IN BARRELS

  
**STAINLESS STEEL VATS**  
VATROOM



**13,5% Vol.**  
ALCOHOL LEVEL  
**3,62 pH**  
**3,49 g/l**  
ACIDITY

### TASTING NOTES IN 2015

The nose of our 2005 is complex and fresh with notes of blackberry and spices (nutmeg and white pepper). Lafon-Rochet 2005 is just beginning to reveal its wonders almost 10 years after being bottled. In the mouth, excellent tannic structure leads to a long and elegant finish. A vintage that requires patience and should be drunk between 2020 and 2030.

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

