

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

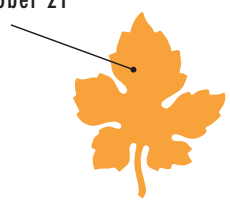
GRAND CRU CLASSÉ EN 1855

THE HARVEST

September 13th
to October 21st

October 1st to 9th

October 10th



Cabernet Sauvignon
57%



Merlot
40%



Cabernet Franc
3%

THE 2000 BLEND



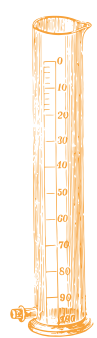
WINE MAKING
16-18
MONTHS

50%
IN NEW BARREL

FRENCH OAK



STAINLESS STEEL VATS
VATROOM



13% Vol.
ALCOHOL LEVEL

3,7 pH

3,5 g/l
ACIDITY

GRAND CRU CLASSÉ EN 1855

CHATEAU LAFON-ROCHET
SAINT-ESTEPHE
APPELLATION SAINT-ESTEPHE CONTRÔLÉE

MIS EN BOUTEILLE AU CHATEAU

S.C.R. DU CHATEAU LAFON-ROCHET
PROPRIÉTAIRE À SAINT-ESTÈPHE - GIRONDE - FRANCE
CIV. TRAFICANT - ADMINISTRATEUR

GRAND VIN DE BORDEAUX

13% vol. PRODUCE OF FRANCE 750 ml

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.

