

## THE VINEYARD



PRODUCTION AREA

**45**  
hectares

SOIL

**DEEP GRAVELS  
+  
GRAVELS ON CLAY**

AVERAGE AGE OF THE VINES

**40**  
years

## THE 2005 VINTAGE

GRAND CRU CLASSÉ EN 1855

### THE HARVEST

September 27<sup>th</sup>  
October 1<sup>st</sup>



Cabernet Sauvignon  
**44%**

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



Merlot  
**49%**

September 26<sup>th</sup>



Cabernet Franc  
**5%**



Petit Verdot  
**2%**

### THE 2005 BLEND



WINE MAKING

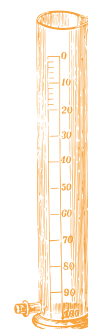
**16-18**  
MONTHS

**50%**  
IN NEW  
BARREL

FRENCH  
OAK



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.

