

CHATEAU LAFONT MENAUT

AOC Pessac-Léognan White

OWNER/COMMUNE Mr Philibert PERRIN / Martillac

PITCH Coming from the same family which owns Château Carbonnieux one of Bordeaux's most acclaimed dry white wines, it is hardly surprising that Philibert Perrin has shown a true talent for making white wine. Close to another celebrated property, Smith Haut-Lafitte, Lafont Menaut is at once elegant and rich, with intense minerally flavours and classic Bordeaux Sauvignon Blanc aromas of citrus and exotic fruit.

BACKGROUND Born into a family of winegrowers, Philibert Perrin has devoted the last 6 years to replanting and exploiting the potential of the extraordinary gravel mounds that make up the vineyard at Lafont Menu at. Well situated and well exposed to the sun, the estate covers some 10 hectares of vines and produces red and white Pessac-Léognan wines.

SURFACE 3 ha produce dry, white wine

AVERAGE AGE OF VINES 10 years

GRAPE VARIETIES 100% Sauvignon

TERROIR Situated in the village of Martillac, some 15 km from Bordeaux, Château Lafont Menaut lies at the heart of the Pessac-Léognan appellation. The property takes its name from the actual lieu-dit where the vineyard is located - La Fontaine de Menaut - and neighbours Château Rochemorin, of which it was part in the 18th century, when Rochemorin belonged to the celebrated writer, historian and winegrower, Charles de Secondat, Baron de Montesquieu.

WINEMAKING/MATURING Harvesting is done by hand and the grapes are sorted before pressing. The entire vintage is vinified in oak barrels and left to age on its lees with regular lees stirring. The final blend is done after 6 months in oak.

WEBSITE <http://www.carbonnieux.com/>



VINTAGE 2013 :

TASTING NOTES A brilliant pale yellow colour. The nose is redolent of citrus fruit (grapefruit, candied lemon), opening up to reveal more tropical aromas of pineapple and guava. The overall impression is one of great freshness. The front-of-palate is invigorating and aromatic, the mid-palate beautifully balanced between mouthfilling volume, finesse and acidity. Tropical fruit flavours are in evidence here too, especially at the lingering finish.
Food match : oysters and other shellfish, seafood, cheese

AGEING Good ageing potential – 4-5 years.