



CHÂTEAU
FERRAND-LARTIGUE
SAINT-ÉMILION GRAND CRU



Château Ferrand Lartigue

AOC Saint-Émilion Grand Cru - 2015

Terroir :	Clay-limestone on hillside slopes		
Grape varieties :	80% Merlot - 20% Cabernet Franc		
Density :	6.600 pieds / ha	Âge moyen :	40 ans
Area :	2 ha	Degrés :	13% vol.

Wine making :	Maceration from 20 to 45 days depending on tasting		
Aging :	100 % aged in barrel for 14 to 18 months (60% new French oak)		

Comments : The expression of the terroir, combined with the winemaker's expertise, has given birth to this exceptional cuvée, combining elegance and balance. It will enhance your most delicate food pairings.

Food pairing : Rib steak grilled in the fireplace, Tournedos Rossini, Slow-cooked lamb with onions, Black Angus steak

Conditionnements :

- 75 cl bottles in cardboard boxes of 6 (flat lying down)
- 150 cl magnum in cardboard boxes of 6 magnums (2x3 lying down bottles)
- 300 cl Double-Magnum & 600 cl Impériale

** Dans la limite des Stocks disponibles*

Prix de vente à la Propriété : €32.50 incl. VAT per 75 cl bottle

Médailles : 1 star at Guide Hachette 2016

