



CHÂTEAU
Laffitte-Teston
MADIRAN

Madiran is an appellation in southwestern France at the foothills of the Pyrénées mountains. This is a region of rich culture, deep culinary traditions, and of course unique and quite impressive wines. The red wines of the region are produced primarily from the Tannat grape, which yields full-bodied, markedly tannic, chewy wines with deep fruit flavors. These wines often take many years to soften and mature, and are often not even approachable for a half dozen years following the vintage. Production therefore demands considerable knowledge and experience, with the objective of creating red wines that are as fine, elegant, and meaningful as they are extracted and richly textured.

Such is the case with Jean-Marc Laffitte who
creates some of the finest Madiran on
perhaps the appellation's finest vineyard parcels.

CHÂTEAU LAFFITTE-TESTON *Vieilles Vignes*

Designed to gradually develop in the cellar, yet still deliver lush and even forward fruit in youth, Château Laffitte-Teston Vieilles Vignes is 100% Tannat from old vines of almost 70 years!

Yields are small (30–50 hl/ha) and the fruit is extremely concentrated. For the 21 days the wine remains in cuve, winemakers constantly break up, rewet, and punch down the cap to (softly, carefully!) extract fruit aroma and flavor. The wine sees 13 months in new oak barrels, during which the increasingly clair Tannat wine is decanted off sediments (soutirage) every 2 months. Fantastic wine!

deeply colored, almost opaque with garnet notes; very fine nose dominated by ripe, concentrated scents of small black fruits, roasted coffee, and chocolate; aging in oak barrels brings hints of vanilla and prune; fleshy, fat and generous in the mouth with already rounding tannins; outstanding with red meats, game, roasts, black sauces, and strong cheeses

Thank you for your time and for your interest in Connoisseur wines.