

## Collection personnelle

Mr Francois-L  
Vuitton



« This bottle is among my favourite great Bordeaux Wines. I asked to its owner to dedicate a private bin to my attention, as the ultimate expression of an art and craftsmanship, a delicious invitation to shared pleasures »

*Francois-L Vuitton*



### CHÂTEAU LAFAURIE-PEYRAGUEY (SAUTERNES FIRST GRAND CRU CLASSÉ)

The history and reputation of Château Lafaurie-Peyraguey are inextricably bound up with those of the Sauternes appellation and the 1855 classification. The wealth of relics at the château bear witness to the eight-century heritage of Château Lafaurie-Peyraguey.

**Soil:** The vineyard is located in the heart of the Sauternes region, on high ground just outside the village of Bommes, on silica-gravel and clay-gravel soil (gravel from the Quaternary era deposited on a substratum of Aquitania limestone)

**Area:** 36 hectares

**Varietals:** 93% Sémillon, 6% Sauvignon, 1% Muscadelle

**Vinegrowing:** Sustainable agriculture. Short pruning in fan shape. Tillage. Selective grassing. Debudding in spring. Leaf-stripping by hand. Manual harvest with successive rounds of highly selective picking in order to preserve the desired aromatic precision.

**Winemaking:** In fine-grained French oak barrels, with 40 to 70% new oak barrels each year depending on the vintage. Fermentation at between 17°C and 23°C in the air-conditioned, humidity-controlled winery, for 18 to 30 days depending on the batch.

**Aging:** 18 months in French oak casks

#### Tasting notes:

The « Cuvée privée du Château Lafaurie-Peyraguey 2010 » offers a roasted nose enhanced by acacia honey and verbena aromas and completed by apricot and almond flavors. The palate presents a firm structure with citrus, honey and anise aromas. Nice liquor without any heaviness, and with a delicious slight bitterness.