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## Chateau Lafont Menaut Pessac-Leognan 750ml 2016 CASE ONLY

91 DC 92 JS (2)

Sku: 2317555\*

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### Product Information

Country: France  
 Region: Bordeaux  
 Sub-Region: Graves  
 Appellation: Pessac Leognan  
 Grape Varietal: Bordeaux Blend  
 Type: Still wine

Bottle Price:  
 \$24.99  
**On Sale**  
**\$23.99**

**12% discount on  
 12 bottles for  
 \$263.88**

**BUY CASE**

### Product Description

Chateau Lafont Menaut is located at the heart of the Pessac-Leognan appellation, in the town of Martillac, 15 km south of Bordeaux. The vineyard is located near the Crus Classes of Latour-Martillac and Smith-Haut-Lafitte. In the 18th century, les terres de Lafont Menaut, deja plantees en vignes, the lands of Lafont Menaut, already planted with vines, belonged to Charles de Secondat, Baron de Montesquieu a famous writer and winemaker. Since 1990, Philibert Perrin, alongside his work on the family estate of Chateau Carbonnieux, has undertaken a replanting programme in order to breathe new life into the ancestral vineyard. The terroir consists of two Garonne gravel outcrops, naturally drained by the Menaut stream, where a fountain that was used as a washhouse in Montesquieu's time can still be found. The vineyard, covering 14 hectaresplanted with red vines and 3 hectares planted with white vines, benefits from a good geographical location and exceptional orientation. the red and white wines aged in oak barrels, lending finesse and complexity. The white wines are dry and bold, very fruity. They can be enjoyed young, but barrel-ageing on the lees lends them fleshiness and good cellaring potential. The red wines offer a nose of red fruit (blackcurrant and mulberry), that is also found on the palate. They boast the tannic strength of cabernet sauvignon as well as the smoky touch distinctive of Pessac-Leognan wines.

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**Decanter 91 points** - A good quality property from the Perrin family of Chateau Carbonnieux, making this a real name to remember in Pessac-Leognan. Planted on deep gravel and clay soils, with a blend of 50% Merlot, 45% Cabernet Sauvignon and 5% Cabernet Franc. The average age of the vines is 20 and they are really delivering with fine, fresh and beautifully succulent fruits. Early to medium term drinking, a little austere on the finish, but this is elegant stuff, living up to its 2015. **(Apr 2017)**

**James Suckling 92 points** - Another juicy and rich red with currant and tobacco character. Medium to full body and a juicy finish. All here for an excellent wine. Better than 2015? **(Mar 2017)**

*Safra 2016. Jantar em 29/12/2018.*