



Château Raymond-Lafon

AC Sauternes, 2006

1500 ml

CHF 118.30 instead of CHF 169.– Art. nr. 11011806

Intense gold colour with lovely tinge when young, it can go all the way to amber or topaz with age. Complex nose of saffron, melon and fig jam. Highly complex, this wine offers the palate a lot of structure. The concentration of residual sugar is huge but is balanced by a supporting acidity. Powerful but also having finesse, the warm finish invites contemplation and the simple enjoyment of tasting.

Origin:	France / Bordeaux / Sauternes, Barsac & Cadillac
Grape variety:	Sémillon, Sauvignon Blanc
Maturity:	5 to 15 years
Serving temperature:	6 to 10 °C
Volume:	13.5 %
Parker:	92
Wine Spectator:	91

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Tannins

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10