

Château Raymond-Lafon

AC Sauternes, 2006

1500 ml

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.

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| 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 |

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Tannins



Body



Length

