

Les Frères Laffitte

Vignerons Gascons



Overview

Where We Come From
The Land We Call Home
What Drives Us
Our Signature Stamp
The Terroir

Our Roots
Our Estate
Our Commitment
Our Brand
Our Appellation





Our Roots

The Brothers

Christophe and Sebastian Laffitte, the first time since centuries when there are two sons in the Laffitte family.

Since the Middle Ages, our family LAFFITTE has lived on these territories.

Our village, Ayzieu, has archives that date back to the 15th century and contain information on our ancestors.

Armagnac has traditionally been made by our family. Our parents started making wine, and we carried on their legacy.

Our Estate

A Frères Laffitte estate since 2003

160Ha in Côtes de Gascogne (Gascony), South-West of France

Our wines are the representation of our terroir, sandy and clay soil with a great climate influence both from the Atlantic ocean and the Pyrenees mountains.

100% of our wines made from versatile and indigenous grapes grown here.

Being Independent Winegrowers, we are committed to sustainable wine growing, upholding traditions, terroir & environment.



Our Commitment

To respect one of the best preserved French Treasures

We cultivate our vines in a traditional way in the respect of our environment for producing the best grapes.

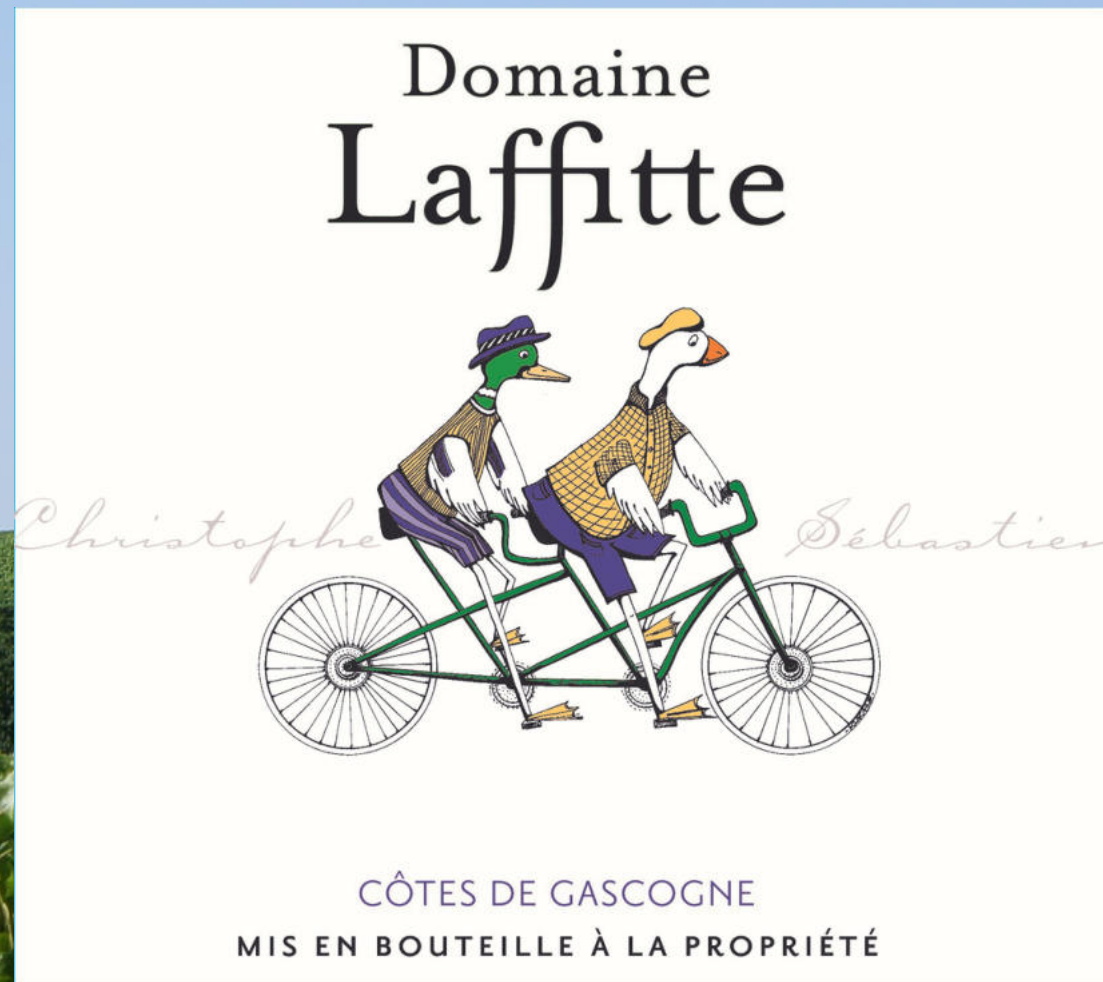
An adjusted technical itinerary for each plot is used to ensure that our wines' terroir is captured as accurately as possible.

All our wines are Vegan-Friendly



Our Signature Brand

Domaine Laffitte



Premium & Widest Range



Domaine Laffitte White Dry 2023

80% Colombard +
20% Sauvignon
12% abv



Winemaking

Grapes are harvested at night.

Every grape varietal is vinified separately, all destemmed and directly pressed.

Then, a 15 days cold maceration period occurs before alcoholic fermentation. Eventually, they age on lees for a minimum two months.

Vines are planted on qualitative boulbène soils with Oceanic and mediterranean climate

To serve around 8-12 degrees



Technical Sheet

Appearance



Brilliant Pale Yellow with hints of
Lemon

Nose



Nice Complexity with aromas of
apricot, white peach and citrus.
Tropical hints can be found at the
finish.

Pallete



Extreme Fresh, Fruity and Aromatic
profile. Kiwi and grapefruit notes
appear with Medium Length.

Domaine Laffitte Rosé 2023

50% Malbec + 50% Merlot
12% abv



Winemaking

Grapes are harvested at night.

Every grape varietal is vinified separately, all destemmed and directly pressed.

Pressing is slow to get this elegant bright colour from the skin.

Then, a 15 days cold maceration period occurs before alcoholic fermentation. Eventually, they age on lees for a minimum two months.

Vines are planted on qualitative boulbène soils with Oceanic and mediterranean climate

To serve around 8-10 degrees

Technical Sheet

Appearance



Pale Pink Blush color

Nose



Red Berries, strawberries, wild berries and hint of candy can be found with a little complex structure.

Pallete



Fresh and fruity profile with wild strawberries and pear drops flavour dominating.

Domaine Laffitte Red 2023

100% Malbec
12% abv



Winemaking.

Grapes are harvested at night and placed in a vat where they undergo a cold soaking period of two weeks.




Alcoholic fermentation then starts at 26°C for ten days.

The vat temperature is then brought down to 20° and a post maceration takes place to soften the tannins as well as a malolactic fermentation to reduce the acidity.

Pressed wine is removed, only the free run wine is kept.

To serve around 11-15 degrees

Technical Sheet

Appearance 
Bright Ruby Color
Nose 
Subtle aromas of small wild red fruits, cassis, plums, cherry and spice flavors.
Pallete 
Subtle with a nice roundness. Tannins are silky and the finish dominated by the fruit.

Domaine Laffitte

Semi Dry 2023

80% Sauvignon +
20% Gros Manseng
12% abv with 13g/L of R.S



Winemaking

Grapes are harvested at night.

Every grape variety is vinified separately, they are all destemmed and directly pressed. Then, a fifteen days cold maceration period occurs to extract the primary flavours of the grapes. An alcoholic fermentation takes place at around 20° and is stopped when the balance between sugar and alcohol is reached.

Eventually, they age on lees for a minimum of two months.

To serve around 8-12 degrees

Technical Sheet

Appearance



Bright lemon colour with golden hues.

Nose



Citrus, boxwood, fresh pineapple and toasted hazelnuts flavours.

Pallete



Fresh and round. The sweetness is subtle and the finish medium to long.



Domaine Laffitte Sweet White 2023

70% Gros Manseng +
30% Petit Manseng
12% abv with 55g/L of R.S



Winemaking

Grapes are harvested at night.

These two varietals are late grape varieties usually harvested in late October, early November with great ripeness. Grapes are directly pressed, then undergo a fifteen days cold maceration period to extract the primary flavours. At 20° the alcoholic fermentation takes place and is stopped by bringing the vat temperature down when the balance between sugar and alcohol is reached.

Eventually, they age on lees for a minimum of 2 months

To be drunk now but it will age perfectly 3 to 5 years and develop more complex aromas.

To serve around 8-12 degrees



Technical Sheet

Appearance



Golden yellow colour

Nose



Highly aromatic with passion fruits, pineapple, mango and honey aromas

Pallete



Extremely refreshing in the attack, midpalate is round with ripped grapefruit aromas as well as mango and honey flavours, long and refreshing length.

Domaine Laffitte Sweet 2023

100% Petit Manseng
12% abv with 70g/L of R.S



Technical Sheet

Appearance



Shining Golden-Yellow Color

Nose



Bouquet of tropical fruits such as Pineapple, mango, passion fruit and honey can be easily found.

Pallete



Extremely refreshing at first , midpalate is round with ripped grapefruit aromas as well as mango and honey flavours, long and refreshing length.



Winemaking.

Grapes are harvested at night. This late ripening and low yield grape variety is usually harvested in early November and has an exceptional sugar concentration.

Grapes are directly pressed and undergo a twenty days cold maceration period to extract the primary flavours. At 20°, the alcoholic fermentation takes place and is stopped by bringing the vat temperature down when the balance between sugar and alcohol is reached.

Eventually, they age on lees for a minimum of three months.

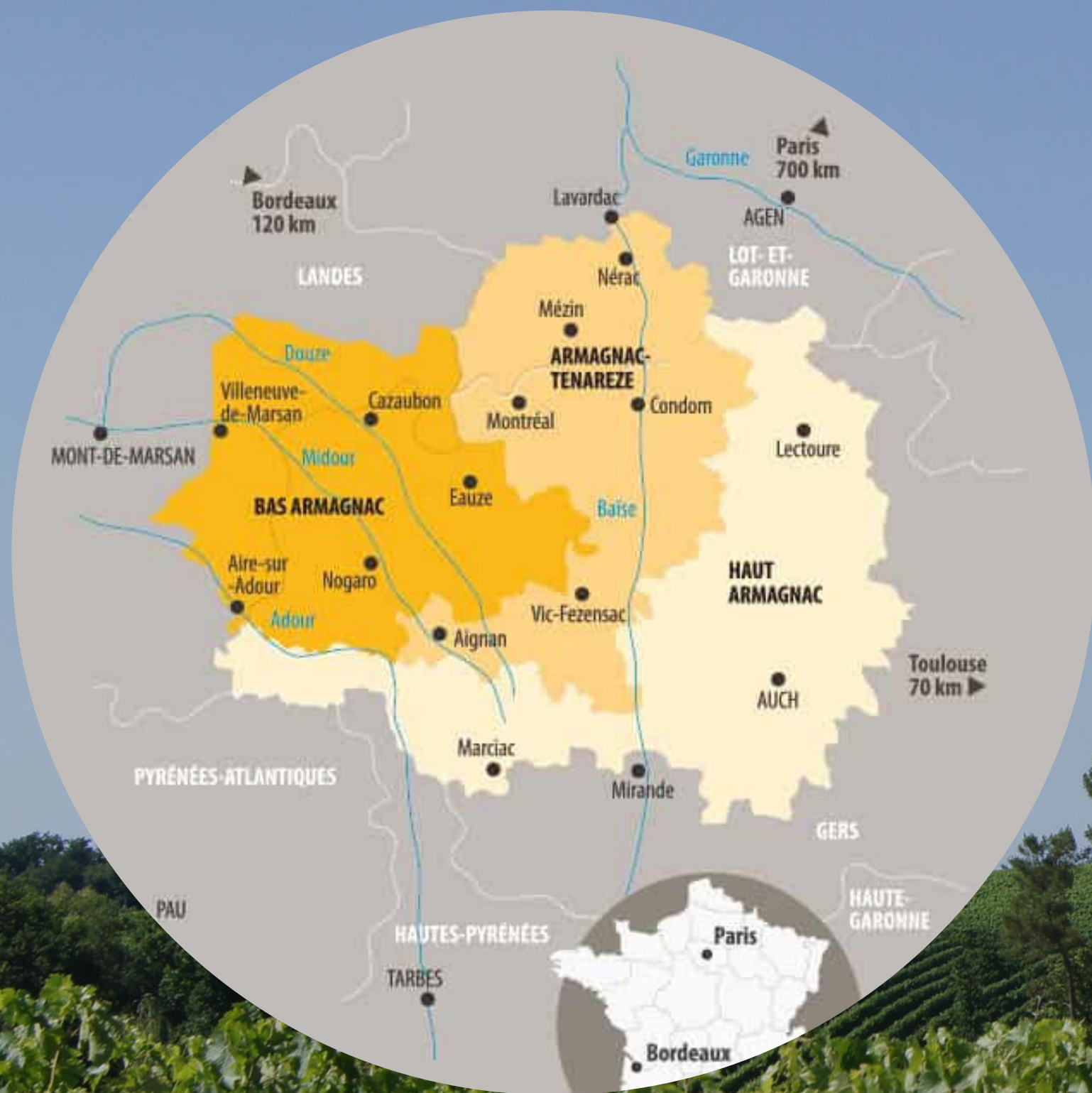
To be enjoyed now but it will age perfectly 4 to 5 years and develop more complex aromas.

This Gascony's treasure will be your best dessert wine thanks to its freshness and great balance between acidity and sweetness.

To serve around 8-12 degrees

The Appellation

Côtes de Gascogne



Gascony is both wild and beautiful at the same time...

With its rolling countryside dotted with maritime pine and cypress trees, its stunning vineyards and medieval hilltop towns, the area is one of the best preserved French treasures.

IGP Côtes de Gascogne, the climate

Shaped by Mountains and Ocean....

The Pyrenees mountain range borders the vineyards on the east, and the Atlantic Ocean borders them on the west. The geography and climate of the area are greatly influenced by this exceptional location.

A long growing season in the Gascony region results in fruit with more concentrated aromas and flavours as well as greater freshness, in addition to its proximity to the Pyrenees mountains, which intensifies the temperature change from day to night.

All these factors make Gascony one of the best adapted terroirs for the production of aromatic, elegant and balanced white wines.

IGP Côtes de Gascogne, the Grapes

Key White grape varieties

- Sauvignon
- Colombard
- Gros Manseng
- Petit Manseng
- Chardonnay

Key Red grape varieties

- Merlot
- Cabernet France
- Malbec
- Marselan
- Tannat



Indigenous Varieties

Gros & Petit Manseng



- Typical Pyrenean white grape varieties planted mainly in the Southwest of France.
- aka the two Pyrenean brothers.
- Gives lively and fragrant dry and sweet white wines produced in Béarn and Gascony.
- Harvested in late harvest, makes the fame of the moelleux Jurançon.
- It is reputed to be difficult to vinify, which makes them elegant cuvées of choice.

Dry or sweet wine, the cuvées from these grape varieties are marked by the liveliness and intensity of their aromas, like the sweet Jurançons, which are among the best liqueurs in the world.

Colombard



- A grape variety with a temperate but warm climate.
- Comes from a cross between the Gouais Blanc grape variety and Chenin Blanc, two grape varieties from Central and Western France
- Produce pleasant wines, because they are very aromatic, and with a good acid structure
- Cultivated mainly in the Gers department and throughout the South West of France.

Colombard is fertile, very vigorous and productive grape variety with notes of lime, peach and nectarine. Sometimes a touch of grapefruit completes this very greedy fruity accord.



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