



CHÂTEAU LAFITE ROTHSCCHILD 2018

VINEYARD ATTRIBUTES

Appellation : AOC Pauillac, Bordeaux, France

Pauillac is located on the left bank of the Gironde estuary, approximately 40km North of Bordeaux. With the tempering influence of the estuary and a great diversity of soils originated from both the Massif Central and the Pyrenees, Pauillac boasts exceptional climatic and geological conditions to make outstanding wines.

Terroir : Chateau Lafite Rothschild is located to the north of the appellation, bordering Saint Estèphe. Lafite's best terroirs stretch on the 50ha Plateau des Carruades to the west of the Château. This plateau, which is the highest point of the Pauillac appellation, is well-drained and enjoys optimal sun exposure. Its clayey gravel soils offer excellent water regulating abilities, and provide optimal ripening conditions for the Cabernet Sauvignon.

Some 4.5 ha planted in the neighbouring Saint Estephe appellation, count amongst the oldest vines of the property and provide year after year grapes of outstanding quality for the Grand Vin.

VINTAGE SUMMARY

On the eve of the celebrations marking the 150th anniversary of the acquisition of Château Lafite by the Rothschild family, our teams faced major challenges due to the capricious weather conditions.

From December to July, unrelenting rain increased the risk of mildew and hail. The summer only really started in mid-July with very high, sometimes extreme heat, which helped to restore the vines' health and set us on the path to a great vintage.

After the exceptionally challenging start to the growth cycle, our fears turned to joy during the final weeks as we saw 2018 developing the qualities of a magnificent vintage. When it came to the harvests, we were able to focus solely on obtaining optimal ripeness. The perfect health of the grapes enabled us to apply rigorous standards to the quality of our Cabernet Sauvignon and Merlot, which proved to be exceptional.

WINE MAKING SCHEME

For Lafite's terroir to produce its magic, the vinification process must be carried out with extreme precision. The distribution of the grapes between wooden, stainless steel and concrete vats is determined on the basis of the characteristics of each plot and the grapes' degree of maturity. Alcoholic fermentation takes place at a controlled temperature with regular pumping over to gently extract all the phenolic compounds. Each vat is meticulously monitored and tasted daily to determine the best time for racking. The maceration period is around 22 days.

After malolactic fermentation, the wines are transferred to French oak barrels. Lafite has its own cooperage in Pauillac, the Tonnellerie des Domaines, a factor that contributes to its unique style. Every barrel is tasted and only the best are selected for the final blend. The wine is then aged in new oak barrels for 15 months.

TASTING NOTES

Dark colour with glints of purple giving the wine a bright, lively appearance.

The nose is still quite closed but suggests tremendous depth. Aromas of black and red fruit, and cedar, characteristic of Lafite's wines, then emerge.

On the palate, the attack is impressive thanks to a remarkable blend that expresses its full harmony and power in a long, fresh finish.

This was an unusual year, and yet Lafite managed to demonstrate its extraordinary potential while at the same time keeping its balance and elegance.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 91%, Merlot 8,50%, Petit verdot 0,50%

Alcohol content : 13.5 % vol.

pH : 3.75

Total acidity : 3.7 g/l