



RÉSERVE SPÉCIALE PAUILLAC 2016

The Lafite Rothschild family has been producing wine in Bordeaux since 1868. For six generations, they got to know this beautiful landscape and understand the unique traits of the vines from each appellation. Three decades ago, the family was inspired to create a new wine series, where each wine would be the epitome of the appellation it came from. Their motivation was simple – to ensure wine lovers everywhere could dive into Bordeaux and taste the originality of each appellation. And so, Réserve Spéciale range was born.

VINEYARD ATTRIBUTES

Appellation : AOC Pauillac, Bordeaux, France

Pauillac is located 40km North of Bordeaux on the left bank of the Gironde estuary.

Terroir : Pauillac enjoys exceptional climatic and geological conditions to make outstanding wines. Three of the five First Growth of the 1855 classification are from this famous appellation. Sitting on a beautiful gravelly hilltop, it provides the perfect ripening conditions for Cabernet Sauvignon, resulting in voluptuous, well-structured wines.

VINTAGE SUMMARY

2016 was a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality! The mild and rainy winter, was followed by a very wet cold spring, which fortunately didn't hinder the flowering. Spring gave way to a dry and hot summer which continued into a nice Indian summer with sufficient rain to enable the grapes to reach optimal ripeness. The resulting wines are rich, smooth and fruity with unusually ripe tannins and deep colours.

WINE MAKING SCHEME

This wine is made using traditional Bordeaux methods, the grapes are destemmed and crushed before being placed in thermoregulated stainless steel vats for fermentation. Fermentation is conducted at 30°C and is followed by three weeks of maceration with regular pumping-over to ensure a gentle extraction of the tannins. After malolactic fermentation, 60% of the wine is transferred into French oak barrels for a period of 12 months.

TASTING NOTES

Deep purple robe with black hints The nose is complex and discreet, the bouquet will further develop upon ageing. Swirling of the glass will reveal notes of underwood, spices and pencil lead delicately woven together. Assertive on the palate, this full-bodied wine shows great persistence and rich flavours. Clearly a keeping wine. Serving temperature: 16 to 18°C This wine can be enjoyed now or cellared for another 5 to 7 years.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 70%, Merlot 30%

Alcohol content : 13 % vol.

pH : 3.52

Total acidity : 3.65 g/l