



CHÂTEAU LAFITE ROTHSCCHILD 2015

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

The beginning of winter was mild, dry and the beneficial cold weather did not arrived until the end of January, accompanied by rainfall. The budburst started at the beginning of April as usual and the vine then developed rapidly thanks to the water reserves and the temperate climate. In June, the flowering was early and homogeneous, a promising sign for the further development of grapes.

The influence of the ocean and the estuary permitted to balance a hot summer with high temperatures. Water stress was high, but the rains of August brought the freshness necessary for the veraison and a perfect maturation. The ideal conditions were reunited at harvest time, allowing the best of each plot to be obtained.

WINE MAKING SCHEME

In order to reveal the magic of Lafite's terroir, every step of the wine elaboration is carried out with the greatest precision. Depending of their provenance and level of ripeness, grapes will be transferred into either wooden, stainless steel or concrete vats. Alcoholic fermentation is conducted at controlled temperature, with regular pumping over to gently release all the phenolic compounds in the grapes. Each vat is carefully monitored and tasted daily in order to determine the best racking time. The maceration period varies for each tank but is around 20 days in total.

After malolactic fermentation wines are transferred into French oak barrels. Lafite has its own cooperage in Pauillac, la Tonnellerie des Domaines, which contributes to its unique style. The selection for the grand vin is made in March, once the wines have settled and start revealing their full potential. Every barrel is tasted individually and only the best ones are set aside for the final blend.

Once blended, the wine is aged for a further 20 months in barrels, primarily of new oak.

TASTING NOTES

Tasted at bottling in June 2017.

Very dark colour, with purple glints, indicating that the wine is still very much in its youth. It already presents good depth and plenty of complexity. Notes of fresh strawberries and tobacco, in which the wood has become perfectly integrated.

The attack is simultaneously supple and very powerful. The intensity on the palate rises steadily... gently coming to rest on a plateau that is already very high.

Not at all aggressive, it continues with great length, and in perfect harmony.

This is a Lafite that is currently revealing very little of its potential; to experience it in its full glory will require waiting... for some years.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 91%, Merlot 9%

Yield : 46 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.60 g/l