



RÉSERVE SPÉCIALE BORDEAUX BLANC 2017

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 Bordeaux, France

Réserve Spéciale Bordeaux blanc comes from the Entre-deux-Mers region.

Terroir : Entre-deux-Mers vineyard rests on the hillsides located between the two rivers South East of Bordeaux: the Dordogne and the Garonne. This vast territory offers an interesting diversity of terroirs, exposures and soils (sand, clay, gravel, limestone) suited to the production of red and white wines. The dry whites are made mainly of a blend of Sauvignon Blanc and Semillon.

VINTAGE SUMMARY

The late frosts that ravaged the vines on 27 and 28 April had a dramatic effect on the 2017 vintage. As a result, yields were historically low; in terms of volume, it was the smallest harvest since 1991, and there were significant variations in quality between the properties affected. However, for the vineyards that escaped the frost, or only suffered lightly, the quality of the grapes was very satisfactory. The dry whites, harvested early, were one of the most pleasant surprises of the vintage. They are lively, fresh, and very aromatic. In the Entre-Deux-Mers, where the grapes for the Collection's white wines are grown, the Sauvignon Blanc was particularly good this year, and so it is only natural that it constitutes the majority of the final blend.

WINE MAKING SCHEME

Grapes are harvested at dawn in order to preserve their delicate aromas. After a short period of cold maceration, they are delicately pressed and placed in stainless steel tanks for fermentation at cool temperature. Total maceration takes approximately 12 hours.

The wine is aged on its lees in stainless steel tanks, which contributes to its exceptional mouthfeel.

TASTING NOTES

Colour: Straw with glints of gold.

Nose: Very aromatic and seductive; dominant aromas of citrus fruit, with mineral notes that develop on aeration.

Palate: Fresh and lively with good concentration, finishing on notes of grapefruit and passion fruit.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 70%, Sémillon 30%

Yield : 30 hL/ha

Alcohol content : 12 % vol.

pH : 3.20

Total acidity : 3.75 g/l