

BORDEAUX 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 Bordeaux, France Réserve Spéciale Bordeaux rouge comes from Entre-deux-Mers région.

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 interresting diversity of terroirs and soils, ranging from chalky-clay plots well suited for Merlot, to well-exposed gravelous slopes perfect for Cabernet Sauvignon.

■ VINTAGE SUMMARY

2016 has been a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality! It was a fairly challenging year for winegrowers, with a very wet start to the growth cycle (800 mm of rain over the first six months of the year), a very dry period from 1 July to 13 September, and finally localized thunderstorms and a beautiful Indian summer that enabled the grapes to reach optimal ripeness. Excluding the areas affected by frost, hail, or outbreaks of mildew, and in contrast to the rest of France's vineyards, overall yields this year in Bordeaux were the highest since 2011 (up 10%). The red wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours.

■ WINE MAKING SCHEME

This wine is made according to traditional methods in temperature-controlled stainless steel tanks. Alcoholic fermentation was followed by 15 days of maceration at 28°C allowing for a gentle extraction of colour and tannins

This wine is subtly wooded, in order to keep a good balance between the fruit and the oak.

■ TASTING NOTES

The robe is brilliant with deep crimson hues. The nose is very expressive with generous fresh fruit aromas (red currant, raspberry) enhanced by delicate notes of oak. On the palate this wine is round and finely structured, with a touch of oak and firm yet silky tannins. Nice persistence with a fresh and fruity finish. This wine is best enjoyed in its youth, within 2-3 years after bottling.

TECHNICAL INFORMATION

Varietals: Merlot 80%, Cabernet sauvignon 20%

Alcohol content: 12.5 % vol.

pH: 3.27

Total acidity: 3.37 g/l