



PAUILLAC 2015

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

The 2015 vintage was characterised by a rather late bud burst, a quick and uniform flowering which took place under very favourable conditions (low rainfall and above-average temperatures). July was very hot (with a near-heatwave between 30 June and 6 July) and dry (20 mm of rain, like in 2010). August, however, was quite wet (90 mm on average) compared with the past fifteen years. Véraison (end July/beginning August) was quick and uniform. At a Bordeaux level, 2015 is a very good vintage, though marked by a certain lack of uniformity due to the patchy rainfall in August and September.

■ 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

Colour: Deep crimson, with some hints of tile.

Nose: Fine, elegant and complex, dominated by vanilla and cocoa notes. Black berry and spicy notes appear on agitation.

Palate: Full, heady on the palate, with the tannins present but silky, and a fine finish, fresh (notes of menthol) and spicy.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 70%, Merlot 30%

Yield : 45 hL/ha

Alcohol content : 12.5 % vol.

pH : 3.52

Total acidity : 3.77 g/l