

PAVILLON DU LAC

BORDEAUX 2020

For generations, the Lafite Rothschild family has been looking at the best ways to capture the singularity of a specific terroir. With its mosaic of terroirs and its most renowned grape varieties, the picturesque hillsides of Bordeaux offer an extraordinary place for wine creation. Observing how nature creates and transforms, has always provided a source of inspiration to fuel the innovative spirit of the family. Today, they take that art to a new level by launching a collection of fine wines in which experience and humility are combined to achieve the perfect balance. Pavillon du Lac is a faithful reflection of the best Bordeaux appellations in the best vintages, with the same elegance and precision in taste that is the signature of DBR Lafite.

■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

Pavillon du Lac Bordeaux red is a wine inspired by the greatest vintages of Bordeaux: sweetness, fullness of tannins and aromatic richness. For this reason, the selected vintages come from old vines of the Entre-deux-Mers region.

Terroir : To the south-east of Bordeaux, the Entre-Deux-Mers vineyard is located on the alluvial basins of the Dordogne and the Garonne rivers, offering a great diversity of soils including clay-limestone plots that are ideal for growing Merlot. For Pavillon du Lac, we have selected vines with good exposition, allowing the grapes to reach full phenolic ripeness and to express all the richness of this noble Bordeaux grape variety.

■ VINTAGE SUMMARY

The 2020 vintage was capricious, with a very mild winter that favoured early budburst. Spring was very damp and rainy, causing poor fruit set for some grape varieties and significant pressure from downy mildew. During the summer, a heatwave blocked ripening of the berries, particularly on the Left Bank with its gravelly and well-drained soils. The Right Bank and the Entre-Deux-Mers were favoured, due to the water retention of their clay soils. The 2020 harvest was one of the earliest on record. On the strength of this very fine vintage, DBR Lafite has produced Pavillon du Lac by selecting Merlot grapes from vines that are more than 30 years old. Produced in limited quantities, the aim is to offer a generous and fruity wine.

■ WINE MAKING SCHEME

All winemaking choices have been made with the aim of best expressing the rich palette of these old Merlots. Vinification is carried out in stainless-steel tanks according to the traditional method, favouring gentle extraction of aromas and tannins. Ageing takes place without oak, so as to preserve the fruity aromas.

■ TASTING NOTES

Attractive crimson colour with black reflections.

Very aromatic on the nose, with jammy notes of red fruit such as raspberries and redcurrants with hints of wild berries. Full on the palate with a generous fruitiness, the ripe and silky tannins give the wine an attractive roundness. Good length on the finish.

TECHNICAL INFORMATION

Varietals : Merlot 95%, Cabernet sauvignon 5%

Alcohol content : 14 % vol.

pH : 3.50

Total acidity : 3.18 g/l

