



CARRUADES DE LAFITE 2017

■ 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 Pauillac appellation, bordering Saint-Estèphe. The vineyard consists of three main areas : the hillsides around the Château, the adjacent Carruades plateau to the west, and 4.5 hectares in Saint Estèphe appellation. The vineyard covers 112 hectares with soil made up of fine deep gravel, mixed with aeolian sand on a subsoil of tertiary limestone. It is well-drained and benefits from optimal sun exposure.

■ VINTAGE SUMMARY

After a fairly mild winter, there were two nights of severe frost in the spring, on 26 and 27 April, which inflicted major damage on Bordeaux's vineyards. Miraculously, Lafite came out unscathed.

Conditions then became excellent, with higher than usual temperatures, and balanced, well-spaced rainfall. Flowering was early, and by mid-June the fruit had set almost two weeks earlier than usual.

After some heavy rain at the end of June, temperatures remained lower than normal throughout the summer, without ever becoming cold.

This enabled the vines' slightly premature development to be rebalanced, and ripening took place slowly in ideal conditions until mid-September, when the harvests began.

A rainy spell, from 10 to 20 September disrupted the otherwise perfect weather, causing more concern than actual damage.

Over the course of a conventional 20-day fermentation and maceration period, the wines quickly confirmed their potential and fairly traditional character.

■ WINE MAKING SCHEME

Carruades de Lafite is made according to the traditional Bordeaux method. Alcoholic fermentation is conducted in wooden, concrete and stainless steel vats. Gentle pumping-over helps to ensure a soft extraction and is carried out according to the specific characteristics of each tank. Total maceration time lasts for about 20 days.

After malolactic fermentation, wines are transferred into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

■ TASTING NOTES

Beautiful dark red colour. Seductive nose, offering a delightful aromatic palette that mingles notes of liquorice, berries and tobacco. On the palate, the attack is pleasant and, considering its youth, this is a remarkably soft, full-bodied wine. It remains well-balanced throughout the tasting, ending with a long, harmonious finish.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 65%, Merlot 30%, Cabernet franc 5%

Yield : 38.75 hL/ha

Alcohol content : 12.5 % vol.

pH : 3.57 g/l

Total acidity : 3.8 g/l