

# PAVILLON DU LAC

## MÉDOC 2019

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 Médoc, Bordeaux, France

Pavillon du Lac expresses all the nobility shown by Médoc wines in great Bordeaux vintages. This appellation stretches along the left bank of the Gironde estuary, to the north of Bordeaux.

**Terroir** : Benefiting from an exceptional geographical location, the gravel ridges of the Médoc provide ideal conditions for ripening Cabernet Sauvignon. When blended with Merlot, it produces wines renowned for their finesse and elegance, which have great ageing potential while being accessible in their youth.

### ■ VINTAGE SUMMARY

2019 was a vintage of contrasts, marked by strong local variations. With a cool spring, heatwaves in the summer and dry weather throughout the year, these climatic conditions prevented the development of disease. The cold and rainy weather in June disrupted flowering, causing poor fruit set and uneven berry development and ripening. Then the water stress, variable depending on the sector and the terroir, led to blocked ripening. The berries were therefore small in size, resulting in low yields. Fortunately the rain, which returned from 22 September, revived ripening and allowed the red grape varieties to reach good ripeness.

### ■ WINE MAKING SCHEME

As soon as they arrive at the cellar, the grapes are crushed before being placed in stainless-steel tanks for fermentation. They are pumped over several times to allow gentle extraction of phenolic compounds such as colour and tannins. The total time on skins is 3 weeks. One-third of the wine is aged in oak barrels, contributing to the complexity of this blend.

### ■ TASTING NOTES

Intense colour, with an attractive garnet hue.

Complex on the nose, combining fruit and vanilla notes with a hint of nutmeg. Supple and full on the palate, this wine shows beautiful balance, combining the roundness and suppleness of Merlot with the elegance of Cabernet Sauvignon. The perfectly integrated oak leads to a long and spicy finish.

### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 50%, Merlot 50%

**Alcohol content** : 13.5 % vol.

**pH** : 3.57

**Total acidity** : 3.40 g/l

