

# PAVILLON DU LAC

## BORDEAUX 2023

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

2023 will be remembered by Bordeaux winegrowers as a difficult vintage, saved by an exceptional Indian summer. Winter was cold, with rainfall at the start of the year, typical of an oceanic climate. Between April and June, warm and humid weather settled in, creating unprecedented mildew pressure. The peak of the pressure occurred during flowering in June, with alternating rain and heat causing severe crop losses (75% of the Entre-Deux-Mers region was affected), while the remaining vineyards required meticulous monitoring. After a cooler-than-average August, a heatwave between August 18th and 24th dramatically changed the vintage's trajectory. Summer firmly took hold in September, with drought conditions and high temperatures allowing for excellent grape ripening.

### ■ WINE MAKING SCHEME

Vinification takes place in temperature-controlled stainless steel vats, combining modern and traditional methods. Alcoholic fermentation is followed by a 15-day maceration period at 28°C, to obtain a gentle, gradual extraction of color and tannins. This wine is not aged in oak barrels to preserve the purity of the fruit.

### ■ TASTING NOTES

Deep purple color.

An appealing and generous nose, dominated by aromas of red berries (redcurrant, cherry) and hints of licorice.

The palate is well-balanced and harmonious, with silky tannins.

The finish is fresh, aromatic, and crisp.

#### TECHNICAL INFORMATION

**Varietals** : Merlot 70%, Cabernet sauvignon 30%

**Alcohol content** : 13,5 % vol.

**pH** : 3,57

**Total acidity** : 3,45 g/l

