



CARRUADES DE LAFITE 2008

■ 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

The growing season was closely monitored, coming after a severe winter and some spring frost. Flowering was not very productive, constant humidity favoured disease and the summer was moderately warm. Fortunately, September was fine and so it was possible to wait for the grapes to fully ripen, with late harvests. Harvests took place from October 1st to October 16th.

■ 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

A wonderful dense and shiny colour. An expressive nose full of beautiful red and smoked aromas. Straightforward and very well structured, dense and lingering aftertaste in evolution. A very well and lively wine with a pleasant silky ending.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 51%, Merlot 45%, Petit verdot 3%, Cabernet franc 1%

Yield : 49 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.8 g/l

