



## CHÂTEAU LAFITE ROTHSCHILD 1983

### ■ 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 appellation, bordering Saint Estèphe. Lafite's best terroirs stretch on the 50ha Plateau des Carruades to the west of the Château. This plateau, which is the highest point of the Pauillac appellation, is well-drained and enjoys optimal sun exposure. Its clayey gravel soils offer excellent water regulating abilities, and provide optimal ripening conditions for the Cabernet Sauvignon.

### ■ VINTAGE SUMMARY

It was a difficult year from a climatic point of view. After a mild and rainy winter, budburst and flowering took place normally. The summer was very hot with thunderstorms in July and August, but an absolutely exceptional late season definitively erased the worries experienced during the summer and allowed us to harvest perfectly healthy grapes.

The harvest took place from 28 to 29 September for the Merlot, then from 3 to 15 October for the Cabernet Sauvignon and from 17 to 18 October for the Cabernet Franc.

### ■ WINE MAKING SCHEME

In order to reveal the magic of Lafite's terroir, every step of the wine elaboration is carried out with the greatest precision. Depending of their provenance and level of ripeness, grapes will be transferred into either wooden, stainless steel or concrete vats. Alcoholic fermentation is conducted at controlled temperature, with regular pumping over to gently release all the phenolic compounds in the grapes. Each vat is carefully monitored and tasted daily in order to determine the best racking time. The maceration period varies for each tank but is around 20 days in total.

After malolactic fermentation wines are transferred into French oak barrels. Lafite has its own cooperage in Pauillac, la Tonnellerie des Domaines, which contributes to its unique style. The selection for the grand vin is made in March, once the wines have settled and start revealing their full potential. Every barrel is tasted individually and only the best ones are set aside for the final blend.

Once blended, the wine is aged for a further 20 months in barrels, primarily of new oak.



#### TECHNICAL INFORMATION

**Varietals :** Cabernet sauvignon 60%, Merlot 33%, Cabernet franc 7%

**Yield :** 42 hL/ha

**Alcohol content :** 11,8 % vol.

**Total acidity :** 3,50 g/l