



## CARRUADES DE LAFITE 2021

### ■ 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 rules we set ourselves for the blending of Carruades are becoming clearer every year, and the 2021 vintage has forced us to make a historically fine selection. Carruades inherits the Merlot grapes from our great terroirs on the south-eastern plateau at the entrance to the Grand Vin. The backbone of the Carruades style this year, the complants\* from our finest plots also stood out, revealing that, even when young, vines planted in a great terroir learn quickly, all the more so this year with the return of a more temperate vintage. Let's hope that the ageing trials we've been carrying out at Carruades over the last few years will enable us to go even further in developing this graceful profile.

\*Young vines ringed within each plot and picked separately.

### ■ 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

Bright red color.

Complex, ripe nose. Fresh maturity, exhaling blackberry and blackcurrant.

An energetic attack quickly gives way to a dense, voluminous palate. The tannins are powerful, but never aggressive. The wine then takes us to a long, still tight, but harmonious finish. A wine that is waiting to open up in 4 to 5 years.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 55%, Merlot 36%, Cabernet franc 5%, Petit verdot 4%

**Alcohol content** : 12.77 % vol.

**pH** : 3.62

**Total acidity** : 3.61 g/l