

PAVILLON DU LAC

PAUILLAC 2018

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 Pauillac, Bordeaux, France

The Pauillac appellation lies beside the Garonne River, on the left bank, north of Bordeaux. The plots selected for this wine are from the best Cabernet Sauvignon and Merlot vines.

Terroir : The vineyards are covered with light-coloured pebbles on gravelly soil. This unique terroir is the secret of the longevity and excellence of Pauillac's wines. Pavillon du Lac Pauillac wines are thus produced on a terroir characterized by gravelly hilltops offering ideal conditions for the ripening of the Cabernet Sauvignon and the production of its generous and balanced wines.

■ VINTAGE SUMMARY

2018 was an exceptional vintage in Pauillac, despite particularly capricious weather, with a rainy winter and spring that caused one of the worst threats of mildew in living memory. Fortunately, the situation improved dramatically over the summer, which was the hottest since 2003. Conditions then became ideal for ripening the grapes. The contrast between warm, sunny days and cool nights resulted in good flavour concentration and an excellent balance of sugar and acidity.

■ WINE MAKING SCHEME

Vinified in the traditional way, the grapes are entirely de-stemmed and then lightly crushed before being transferred to stainless steel, temperature-controlled vats. Alcoholic fermentation takes about 8 days at a temperature of 28°C during which various pumping over operations are carried out to extract the colour and tannins. During the following 15 days, the maceration phase takes place, which is essential to obtain a dense tannic structure and a smooth, silky texture. After malolactic fermentation, 60% of the wine is aged in barrels for 12 months.

■ TASTING NOTES

Beautiful ruby red colour.

Intense nose, developing notes of undergrowth and liquorice. On the palate, the wine is powerful and well-structured with silky tannins leading into a fresh, flavourful finish. A fine example of the 2018 vintage.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 50%, Merlot 50%

Yield : 40 hL/ha

Alcohol content : 13.5 % vol.

pH : 3.57

Total acidity : 3.62 g/l

