

PAVILLON DU LAC

BORDEAUX BLANC 2021

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 blanc comes from old plots of Sauvignon located in the Entre-Deux-Mers. This wine shows all the qualities of the great vintages of Bordeaux.

Terroir : The limestone soils overlooking the banks of the Garonne are particularly suited to growing Sauvignon Blanc. They allow the roots of the vine to draw water but do not retain this water over time, which creates balanced conditions of water stress for the vine. This gives fine wines of great subtlety.

■ VINTAGE SUMMARY

The 2020 vintage was capricious, with a very mild winter that favoured early budburst. Spring was very damp and rainy, causing poor fruit set for some grape varieties and significant pressure from downy mildew. During the summer, a heatwave blocked ripening of the berries, particularly on the Left Bank with its gravelly and well-drained soils. The Right Bank was favoured, due to the water retention of its clay soils. The 2020 harvest was one of the earliest on record, starting on 24 August for the whites. The difficult vintage conditions gave our technicians a hard time, but their professionalism and patience made it possible to produce an aromatic and fresh wine.

■ WINE MAKING SCHEME

The grapes are picked in the morning at first light, to preserve their aromatic potential. After settling, they are kept cold for 3 to 4 weeks to release the aromatic precursors of Sauvignon Blanc. Fermentation then takes place in temperature-controlled stainless-steel tanks without the addition of oak, so as to preserve the freshness of the aromas. A small percentage of Sémillon is added to the blend for the combination of freshness and roundness that is characteristic of the great white wines of Bordeaux.

■ TASTING NOTES

Attractive colour with golden reflections.

The nose is characteristic of Sauvignon Blanc. Very expressive, it combines the freshness of green notes with more indulgent citrus fruit aromas.

The palate follows on from this, combining freshness and roundness, leading to a very fine finish with notes of candied lemon. A wine to drink in its youth to accompany seafood or as an aperitif.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 90%, Sémillon 10%

Yield : 45 hL/ha

Alcohol content : 11.5 % vol.

pH : 3.14

Total acidity : 4.21 g/l

