



CHÂTEAU LAFITE ROTHSCCHILD 2000

■ 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.

Some 4.5 ha planted in the neighbouring Saint Estephe appellation, count amongst the oldest vines of the property and provide year after year grapes of outstanding quality for the Grand Vin.

■ VINTAGE SUMMARY

This was another year of early vegetation with higher than average temperatures and normal rainfall. The wet conditions at the end of May and beginning of June gave rise to mildew. However, this was carefully controlled by our viticultural technicians. Summer ended on a fine note with hot and dry weather in August and September. These conditions brought about very ripe grapes. The ripening of the grapes developed slowly yet surely, and the first berries were picked only on 21 September. The sunny weather accompanied the harvests which started on 21 September and ended on 10 October. The maturity of the grapes was consistent, with very good sugar levels. As for the tannins, they were present and mature, with good extraction potential.

■ 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 22 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.

■ TASTING NOTES

One of the best of the best. The tastings carried out for its release 'en primeur', showed signs of a wine with magnificent and captivating aromas. Strength and great elegance are combined in the mouth, with a tannic structure and remarkable length.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 93%, Merlot 7%

Yield : 57.5 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.62 g/l