



CARRUADES DE LAFITE 2018

■ 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

On the eve of the celebrations marking the 150th anniversary of the acquisition of Château Lafite by the Rothschild family, our teams faced major challenges due to the capricious weather conditions.

From December to July, unremitting rain increased the risk of mildew and hail. The summer only really started in mid-July with very high, sometimes extreme heat, which helped to restore the vines' health and set us on the path to a great vintage.

New measures were taken to improve the selection of the batches in the Carruades vineyard for the 2018 vintage. Every possible effort was made to achieve greater precision and potential in the final blend.

■ 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

Beautiful deep, dark colour.

Despite the wine being recently bottled, the nose reveals complexity accompanied by superb freshness.

Initially reserved, the palate develops excellent body and substance with precise, harmonious tannins. The Cabernet Franc, which plays a decisive role in the blend, brings a vital freshness to this vintage. This wine will be fully open within 10 years but possesses a much longer ageing potential.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 56,50%, Merlot 38%, Cabernet franc 5,50%

Alcohol content : 13,5 % vol.

pH : 3,70

Total acidity : 3,65 g/l