



CARRUADES DE LAFITE 2020

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 vintage was so early that all through the year we had been preparing for a harvest at the end of August! For Carruades, much of which comes from the youngest vines, one day destined for Lafite, the storms after véraison were a blessing: thanks to them, we did not see any signs of water stress in the grapes, sometimes seen in previous years. In 2020, the Carruades blend has benefited from the presence of our large plots of Merlot such as Grande Horte, Barat, Gandeau. These plots are our hopes for the future, which we prepare each year to reach the level of Lafite... and which flourish in Carruades while awaiting their turn. With 42% Merlot, the vintage marks a return to a high percentage of Merlot in Carruades.

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

Carruades is an intense brilliant crimson red in colour.

Its nose, discreet at first, quickly gives off aromas of redcurrants and raspberries, supported by subtle notes of mint and liquorice. The attack on the palate is silky with great finesse, surprisingly fresh for a solar vintage. A good dense tannic structure persists throughout the tasting, with a finish that is still discreet but full of promise.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 52%, Merlot 42%, Cabernet franc 3%, Petit verdot 3%

Yield : 38 hL/ha

Alcohol content : 13 % vol.

pH : 3.84

Total acidity : 3.45 g/l