

RÉSERVE SPÉCIALE MÉDOC 2016

The Lafite Rothschild family has been producing wine in Bordeaux since 1868. For six generations, they got to know this beautiful landscape and understand the unique traits of the vines from each appellation. Three decades ago, the family was inspired to create a new wine series, where each wine would be the epitome of the appellation it came from. Their motivation was simple – to ensure wine lovers everywhere could dive into Bordeaux and taste the originality of each appellation. And so, Réserve Spéciale range was born.



■ VINEYARD ATTRIBUTES

Appellation: AOC Médoc, Bordeaux, France Médoc Appellation stretches on the left bank of the Gironde Estuary, North of Bordeaux.

Terroir: Médoc benefits from an exceptional situation and a unique terroir. The gravelly hilltops characteristics of the region produce great wines with great aging potential. Wines coming from clay and limestone terroir are fine and elegant and can be appreciated in their youth.

■ VINTAGE SUMMARY

2016 has been a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality! It was, however, a difficult year for winegrowers, with a very wet start to the growth cycle (800 mm of rain over the first six months of the year), a very dry period from 1 July to 13 September, and finally localized thunderstorms and a beautiful Indian summer that enabled the grapes to reach optimal ripeness. The wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours. The left bank and the Cabernet Sauvignon grapes have produced the vintage's most successful wines.

■ WINE MAKING SCHEME

This wine is made in the traditional Bordeaux methods: grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Total maceration time lasts between 2 and 3 weeks, with gentle pump overs to help extraction of the tannins and colour.

■ TASTING NOTES

Colour: deep crimson-purple.

Nose: Subtle and refined, mingling notes of polish with aromas of liquorice candy and Morello cherries. Palate: Elegant and well structured, with tight, dense tannins on the palate and a pleasant hint of liquorice on the finish, this wine already has a great deal of charm, but also has the structure to improve further with age.

TECHNICAL INFORMATION

Varietals: Cabernet sauvignon 60%, Merlot 40%

Yield: 50 hL/ha

Alcohol content: 13.5 % vol.

pH: 3.64

Total acidity: 3.20 g/l