



CARRUADES DE LAFITE 2023

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

Winter, with its 500 mm of rainfall, allowed for good replenishment of groundwater reserves. In March, the cold delayed budburst until between April 5 and 19. Spring was rainy, encouraging the onset of mildew. In May, the warmth greatly stimulated vine growth. Flowering took place around May 25 under good conditions. June turned tropical, requiring strict organic protection against downy mildew. The long-awaited veraison began in early August. Two heatwaves followed (from August 15 to 25 and from September 2 to 10), accelerating ripening and bringing beneficial stress. For Carruades, the diversity of terroirs and vine ages led to more varied responses. At harvest, it was necessary to react quickly in the young vines, where some Cabernet Sauvignon had to be picked before the Merlots. A true balancing act right through to the end of September! The surprise of the 2023 blends: a Carruades with only two grape varieties — 40% Merlot and 60% Cabernet Sauvignon — leaving out Cabernet Franc and Petit Verdot. Another particular feature this year: we are extending the aging in wooden vats to preserve the energy of this vintage.

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

The nose, still a little closed, gradually opens, revealing hints of blackberry and blackcurrant. Subtle notes of dried flowers and spices gently carry us into an oriental atmosphere.

The attack is lively, full of lightness. Very quickly, precise tannins, with restrained power, take over and drive the wine toward an unexpected length.

The finish is full, opulent, and silky. When it finally subsides, it leaves behind the bright echo of raspberry on the aftertaste.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 60%, Merlot 40%

Alcohol content : 13 % vol.

pH : 3,63

Total acidity : 3,74 g/l