CHÂTEAU LAFITE ROTHSCHILD 2017

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

After a rather mild winter, there were two nights of severe frost in the spring, on 26 and 27 April, which inflicted major damage on Bordeaux's vineyards. Miraculously, Lafite emerged unscathed.
Conditions then became excellent, with higher than usual temperatures and balanced, well-spaced rainfall. Flowering was early, and by mid-June the fruit had set almost two weeks earlier than usual. After some quite heavy rain at the end of June, temperatures remained slightly below average for the rest of the summer. This enabled a slow, steady ripening of the grapes from "mi-véraison" (the middle of the period when the grapes change colour) to mid-September when the harvests began. A final rainy spell from 10 to 20 September disrupted the otherwise perfect weather, without impacting the quality of the grapes. The wines confirmed great potential, revealing a fairly classic character.

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 variesfor 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.
Once blended, the wine is aged for a further 15 months in barrels, primarily of new oak.

TASTING NOTES

Deep, dark colour. The nose is still reserved but offers a glimpse of enormous aromatic potential that will be revealed over time. Very fresh, with delicate notes of cedar and mint.
Intense and vibrant on the palate, giving the impression of tremendous power still contained. Despite its youth, this wine presents a very harmonious character, in which one can already appreciate the qualities of a great Lafite, combining finesse and concentration.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 97%, Merlot 2,50%, Petit verdot 0,50%
Yield : 38.75 hL/ha
Alcohol content : 12.5 % vol.
pH : 3.68
Total acidity : 3.63 g/l