



RÉSERVE SPÉCIALE CLASSIC MÉDOC 2015

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

■ VINTAGE SUMMARY

2015 was characterized by a rather late bud break, and rapid, uniform flowering in very favourable conditions (low rainfall and above average temperatures). July was very hot (with temperatures approaching heatwave levels between 30 June and 6 July) and dry (20 mm of rain, as in 2010). However, August was very rainy (90 mm on average) compared to the last fifteen years. The onset of ripening (late July/early August) was fast and uniform. As a Bordeaux vintage, 2015 was generally a very good year, but is characterized by a degree of unevenness due to the erratic rainfall in August and September.

■ WINE MAKING SCHEME

Traditional, in stainless steel vats

■ TASTING NOTES

Colour: Deep crimson-purple.

Nose: Rich, complex, with aromas of dark berries, sweet spices (vanilla, cinnamon) and burnt notes.

Palate: Generous and silky, with a full-bodied, very rounded structure. The finish is long and spicy.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 60%, Merlot 40%

Yield : 45 hL/ha

Alcohol content : 13 % vol.

pH : 3.57

Total acidity : 3.20 g/l