CARRUADES DE LAFITE 2006

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

After a cold wet winter came a fine spring and nice summer that led to early veraison and good ripening. However, the rain in mid-September disturbed the harvests.
Harvests took place from 16 September to 3 October in rather difficult conditions.

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 transfered into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

TASTING NOTES

Beautiful deep coloured hue. Nice fruity nose. Powerful on the palate, round and a very good tannic finish (before fining). Well balanced woody notes.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 48%, Merlot 48%, Cabernet franc 2,50%, Petit verdot 1,50%
Yield : 49 hL/ha
Alcohol content : 12.5 % vol.
Total acidity : 3.48 g/l