CHÂTEAU LAFITE ROTHSCHILD 1992

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

1992 was an ill-assorted year with significant variations of temperatures and rainfalls. The beginning of the year was cold and dry but the heat of May has begetted in an early flowering. The summer was marked by a dull and rainy weather until the harvest. The handpicking shows all its interest again because it was necessary to sort out the grapes keeping only the best.

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 20 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 20 months in barrels, primarily of new oak.

TASTING NOTES

A beautiful and colourful wine.
An open, floral and attractive nose.
Concentrated and an harmonious wine to the palate with aromas of cedar, chocolate, blackcurrant and tobacco. All the scents of this wine are found in the aftertaste with a predominance of fruit on the finish.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 73%, Merlot 27%
Yield : 60 hL/ha
Alcohol content : 12.5 % vol.
Total acidity : 3.40 g/l