

# CHÂTEAU LAFITE ROTHSCHILD 2021

## ■ 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**

Romain Gary said that "renewal has always been first and foremost a return to the roots." There couldn't have been a finer revelation this year, from what we know how to grow best on the mythical plateau of Lafite: great Cabernets which have dominated the tastings from the écoulages. Freshness and density were already there, in a balancing act that we have grown used to from our great terroirs. This year, they are the ones who spoke their voice more clearly than ever. The dice were therefore loaded against the Merlots from the start, and they paled in comparison: only half a vat from Pointon Gravette, a plot on our legendary Carruades plateau, went into the blend.

# ■ WINE MAKING SCHEME

For Lafite's terroir to produce its magic, the vinification process must be carried out with extreme precision. The distribution of the grapes between wooden, stainless steel and concrete vats is determined on the basis of the characteristics of each plot and the grapes' degree of maturity. Alcoholic fermentation takes place at a controlled temperature with regular pumping over to gently extract all the phenolic compounds. The maceration period is around 22 days. After malolactic fermentation, the wines are transferred to French oak barrels. Lafite has its own cooperage in Pauillac, the Tonnellerie des Domaines, a factor that contributes to its unique style. Every barrel is tasted and only the best are selected for the final blend. The wine is then aged in new oak barrels for 15 months.

# ■ TASTING NOTES

Deep red color.

The nose is still dominated by fresh fruit and elegant toasty notes.

On the palate, an immediate sensation of power, without any excess, follows a fleeting vivacity. The freshness of the finish, the grain of the tannins and the velvety woodiness suggest great ageing potential.

## TECHNICAL INFORMATION

**Varietals**: Cabernet sauvignon 96%, Merlot 3%, Petit verdot 1%

Alcohol content: 12.71 % vol.

**pH**: 3.77

Total acidity: 3.44 g/l

