



CARRUADES DE LAFITE 2005

■ 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

2005 was the fourth consecutive year to have rainfall deficit, but the drought began very early, at the end of May, which allowed the vine to adapt itself by reducing its leaves. The very hot weather in June and July gave way to progressively cooler weather in August and the cool nights allowed good acidity levels to be maintained, resulting in slow steady ripening. A year of atypical weather but in the end ideal for the production of healthy, very ripe grapes with wonderful freshness. Harvests took place from 22 September to 12 October in ideal 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 transferred into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

■ TASTING NOTES

A complex nose with a tropical touch. Quite ample, round and fleshy on the palate with a long excellent finish. A wine full of nuances, flavoursome and elegant



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 48%, Merlot 45%, Cabernet franc 5%, Petit verdot 2%

Yield : 43 hL/ha

Alcohol content : 13 % vol.

Total acidity : 3.24 g/l