

BORDEAUX 2025

For generations, the Lafite Rothschild family has been looking at the best ways to capture the singularity of a specific terroir. With its mosaic of terroirs and its most renowned grape varietals, the picturesque hillsides of Bordeaux offer an extraordinary place for wine creation. Observing how nature creates and transforms, has always provided a source of inspiration to fuel the innovative spirit of the family.Today, they take that art to a new level by launching a collection of fine wines in which experience and humility are combined to achieve the perfect balance. Pavillon du Lac is a faithful reflection of the best Bordeaux appellations in the best vintages, with the same elegance and precision in taste that is the signature of DBR Lafite.



VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France
Pavillon du Lac Bordeaux red is a wine inspired by the greatest vintages of Bordeaux: sweetness, fullness of tannins and aromatic richness. For this reason, the selected vintages come from old vines of the Entre-deux-Mers region.

Terroir : To the south-east of Bordeaux, the Entre-Deux-Mers vineyard is located on the alluvial basins of the Dordogne and the Garonne rivers, offering a great diversity of soils including clay-limestone plots that are ideal for growing Merlot. For Pavillon du Lac, we have selected vines with good exposition, allowing the grapes to reach full phenolic ripeness and to express all the richness of this noble Bordeaux grape variety.

VINTAGE SUMMARY

2025 is an outstanding vintage in Bordeaux, marked by particularly favorable weather conditions. A mild and relatively dry winter, with above-average temperatures, was followed by an equally dry and temperate spring, allowing the vines to develop well without disease pressure. High temperatures at the end of May accelerated the vintage's precocity: flowering and fruit set took place under ideal conditions. The summer that followed was warm and dry, punctuated by a few timely rains that prevented any water stress. Harvesting began on August 11 for the white varieties; the first Merlots were picked in early September under ideal weather conditions, followed by the Cabernet Sauvignons in mid-September.

WINE MAKING SCHEME

Vinification takes place in temperature-controlled stainless steel vats, combining modern and traditional methods. Alcoholic fermentation is followed by a 10-day maceration period at 25°C, to obtain a gentle, gradual extraction of color and tannins. This wine is not aged in oak barrels to preserve the purity of the fruit.

TASTING NOTES

Deep purple colour.
An aromatic and appealing nose, dominated by notes of fresh fruit (redcurrant, blueberry, raspberry) and hints of liquorice.
The palate is round and easy-drinking, both fresh and fruit-forward.
A wine for immediate enjoyment, best appreciated in its youth for its fruit.

TECHNICAL INFORMATION

Varietals : Merlot 80%, Cabernet sauvignon 20%
Alcohol content : 13 % vol.
pH : 3,52
Total acidity : 3,1 g/l