

PAVILLON DU LAC

BORDEAUX 2022

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 varieties, 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

2022 was a vintage marked by a succession of climatic excesses of varying intensity from April onwards (frost, hail, drought and heatwaves). It will be remembered as one of the earliest of the last 20 years. A mild, dry winter led to early bud-break, flowering was rapid and uniform thanks to perfect weather conditions (hot and dry) and very low sanitary pressure. Thanks to the high water reserves from 2021, the vines were able to withstand the drought and heatwave during the summer. Two thunderstorms in August enabled all grape varieties to finish their ripening in the perfect conditions. This climatically excessive vintage produced great red wines, surprisingly well-balanced and harmonious.

■ WINE MAKING SCHEME

Vinification takes place in temperature-controlled stainless steel vats, combining modern and traditional methods. Alcoholic fermentation is followed by a 15-day maceration period at 28°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 garnet colour. Vibrant nose, with aromas of fresh berries (redcurrant, blackberry, raspberry). With swirling, floral notes of rose develop. On the palate, the wine is flattering, round and harmonious, with velvety tannins. An accessible seductive wine.

TECHNICAL INFORMATION

Varietals : Merlot 70%, Cabernet sauvignon 30%

Alcohol content : 13,85 % vol.

pH : 3,57

Total acidity : 3,19 g/l

