

BORDEAUX BLANC 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 blanc comes from old plots of Sauvignon located in the Entre-Deux-Mers. This wine shows all the qualities of the great vintages of Bordeaux.

Terroir : The limestone soils overlooking the banks of the Garonne are particularly suited to growing Sauvignon Blanc. They allow the roots of the vine to draw water but do not retain this water over time, which creates balanced conditions of water stress for the vine. This gives fine wines of great subtlety.

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

After pressing of the grapes, a cold maceration (4°C) takes place during a few days (3 to 4 days) in order to extract more aromas from the skin contact. The juice is then fermented à low temperature (16°C) in stainless steel vat. No malolactic fermentation to keep the freshness and the acidity of the wine. The wine is aged on lees in vats a few weeks in order to get more volume and richness on the palate.

TASTING NOTES

Golden straw colour.
The nose is delicate and elegant, revealing aromas of white-fleshed fruits, vine peach and pear, alongside mineral notes of flint.
The palate is generous and indulgent, with a fresh and aromatic finish.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 95%, Sémillon 5%
Alcohol content : 12 % vol.
pH : 3,31
Total acidity : 3,25 g/l