

MÉDOC 2022

The Lafite Rothschild family has been producing wine in Bordeaux since 1868. For six generations, they got to know this beautiful landscape and understand the unique traits of the vines from each appellation. Three decades ago, the family was inspired to create a new wine series, where each wine would be the epitome of the appellation it came from. Their motivation was simple – to ensure wine lovers everywhere could dive into Bordeaux and taste the originality of each appellation. And so, Réserve Spéciale range was born.



VINEYARD ATTRIBUTES

Appellation : AOC Médoc, Bordeaux, France
Médoc Appellation stretches on the left bank of the Gironde Estuary, North of Bordeaux.

Terroir : Médoc benefits from an exceptional situation and a unique terroir. The gravelly hilltops characteristics of the region produce great wines with great aging potential. Wines coming from clay and limestone terroir are fine and elegant and can be appreciated in their youth.

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

This wine is made in the traditional Bordeaux method : grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Total maceration time lasts around 3 weeks, with regular pumping overs, to obtain good concentration of tannins and colour. The wine is then ready for the ageing under oak (around 50% of the final blend).

TASTING NOTES

The wine has a deep garnet-red colour.
The nose is aromatic and complex, with aromas of ripe fruit, sweet spices (cinnamon), cocoa, caramel, and liquorice.
With good sweetness on the attack, this is a full-bodied, juicy, and well-balanced wine. The tannins are present yet well-integrated, leading to a beautiful, long, spicy finish.
A fine example of this exceptional vintage in the Médoc.

TECHNICAL INFORMATION
Varietals : Cabernet sauvignon 55%, Merlot 45%
Alcohol content : 13,5 % vol.
pH : 3,59
Total acidity : 3,25 g/l