CARRUADES DE LAFITE 2016

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

2016 was characterized in Bordeaux by a very uniform climate, resulting in a good quality vintage for the entire region. Bud break occurred around the normal time, although the spring was rather rainy and cold. June was particularly overcast and cool, but flowering nevertheless took place in good conditions.
The summer was hot and very dry, almost too dry at the beginning of September, with ripening becoming hindered in some cases due to water stress. Lafite's superb terroir was perfectly able to cope with these conditions, and to wait for the welcome rain on 13 September. This created optimal conditions for the final ripening of the grapes, ready to reach exceptional levels of maturity.

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 transfered into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

TASTING NOTES

Beautiful dark red violet colour. Very appealing nose with notes of red fruit dominated by cherry. There are also notes of tobacco, which is quite unusual at this stage of the ageing process.
On the palate, the wine quickly opens up, which is often the case for Les Carruades due to its higher proportion of Merlot. It rapidly develops a full-bodied character, with exceptional balance. The complementarity between the four grape varieties (Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot) is perfect, offering a very pleasant, well-structured mid-palate. The finish brings refined, slightly salty, mineral notes.

TECHNICAL INFORMATION

Varietals : Merlot 49%, Cabernet sauvignon 44%, Cabernet franc 5%, Petit verdot 2%
Yield : 41 hL/ha
Alcohol content : 13.5 % vol.
pH : 3.54 g/l
Total acidity : 3.51 g/l