



CHÂTEAU LAFITE ROTHSCHILD 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 appellation, bordering Saint Estèphe. Lafite's best terroirs stretch on the 50ha Plateau des Carruades to the west of the Château. This plateau, which is the highest point of the Pauillac appellation, is well-drained and enjoys optimal sun exposure. Its clayey gravel soils offer excellent water regulating abilities, and provide optimal ripening conditions for the Cabernet Sauvignon.

Some 4.5 ha planted in the neighbouring Saint Estephe appellation, count amongst the oldest vines of the property and provide year after year grapes of outstanding quality for the Grand Vin.

■ 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 we were able to wait without undue concern for the very welcome rain on 13 September. This created optimal conditions for the final ripening of the grapes, which were able to reach exceptional levels of maturity.

■ WINE MAKING SCHEME

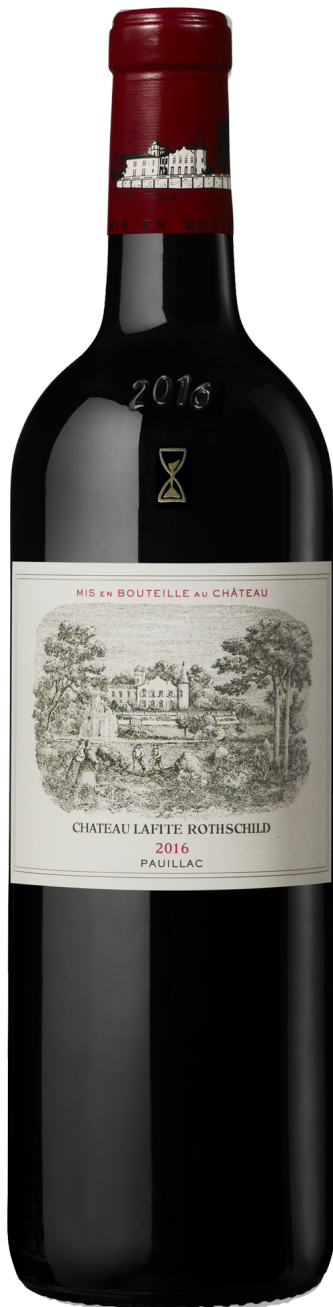
In order to reveal the magic of Lafite's terroir, every step of the wine elaboration is carried out with the greatest precision. Depending of their provenance and level of ripeness, grapes will be transferred into either wooden, stainless steel or concrete vats. Alcoholic fermentation is conducted at controlled temperature, with regular pumping over to gently release all the phenolic compounds in the grapes. Each vat is carefully monitored and tasted daily in order to determine the best racking time. The maceration period varies for each tank but is around 22 days in total.

After malolactic fermentation wines are transferred into French oak barrels. Lafite has its own cooperage in Pauillac, la Tonnellerie des Domaines, which contributes to its unique style. The selection for the grand vin is made in March, once the wines have settled and start revealing their full potential. Every barrel is tasted individually and only the best ones are set aside for the final blend.

Once blended, the wine is aged for a further 15 months in barrels, primarily of new oak.

■ TASTING NOTES

Beautiful dark red colour with almost black glints in the glass. The wine is bright and clear. Very dark. The nose is still very closed, but all the signs of tremendous aromatic potential are present: the depth, complexity and the already perfectly integrated oak from the barrel ageing. Some classic notes of violet, but all still very contained. On the palate the attack is very soft and silky. Then gradually, maintaining the same softness, the wine fills the mouth with enormous length, to the point that one wonders how long it can continue! The mid-palate is perfectly balanced. It is very dense with tight tannins that are still very delicate. The wine has remarkable persistence and fullness on the palate, it does not reveal the slightest imbalance or weakness. Everything is there to guarantee a great future.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 92%, Merlot 8%

Yield : 41 hL/ha

Alcohol content : 13 % vol.

pH : 3,63

Total acidity : 3,61 g/l