

MÉDOC 2020

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 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

Even though the 2020 season was rather whimsical, the winter was very mild winter, which favored early budbreak. The spring was wet and rainy, leading to some failed fruit set on some vines and increasing the risk of powdery mildew. During the summer, a heat wave, and an unprecedented drought (no rainfall between mid-June and mid-August) blocked berry ripening in some lots. The 2020 harvest was historically early and took place under a heat wave that lasted through the harvest period. The 2020 Médoc wines are powerful, fresh, and elegant, with reasonable alcohol levels, good-density tannins, and higher acidity than previous vintages.

■ WINE MAKING SCHEME

This wine is made according to the traditional Bordeaux method, which includes destemming and pressing of the grapes before fermentation in stainless steel vats equipped with automatic temperature control. Maceration lasts about 3 weeks, along which pumping-over is carried out to extract tannins and color. Thirty percent of the batches are aged in barrels before the final blend is prepared.

■ TASTING NOTES

Deep purple red color.

Discreet and elegant nose of very ripe fruit, such as black currant, with spicy notes, such as clove. When swirled, smoky and mocha notes appear, evidencing barrel aging. The attack on the palate is ample and silky, the tannins are dense and firm, and the finish is fresh. It is a full-bodied, powerful wine that will evolve in the bottle over the next 5 years.

TECHNICAL INFORMATION

Varietals: Cabernet sauvignon 55%, Merlot 45%

Alcohol content: 13 % vol.

pH: 3.60

Total acidity: 3.38 g/l