



CARRUADES DE LAFITE 2015

■ 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

The beginning of the winter was mild and dry, and it was only at the end of January that beneficial colder temperatures arrived, accompanied by rain. Bud break began in early April as usual, and the vines then grew quickly, as they had ample reserves of water and the weather was mild. In June, flowering was early and uniform, which is always a promising sign.

The influence of the Atlantic Ocean and the Gironde estuary helped to reduce the effect of a somewhat hot summer with high temperatures. Water stress was high, but rain in August brought the freshness required for the grapes to change colour and then to ripen perfectly. Conditions were ideal during the harvests, giving optimal ripeness for each plot.

Harvests: Merlot, 17 to 23 September; Cabernet Sauvignon, 23 September to 6 October; Cabernet Franc, 28 and 29 September

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

■ TASTING NOTES

Beautiful deep colour that sparkles in the glass.

Superb notes of spices and fresh raspberries.

On the palate, the attack is supple and rounded. The wine then presents young, lively tannins, whose excellent quality will be revealed with time.

The finish is complex and harmonious with beautiful burnt notes.

This Carruades needs five to seven years to open up, and has all the characteristics of a wine that will continue to improve for many more. (tasted at bottling)

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 57%, Merlot 36%, Cabernet franc 7%

Yield : 46 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.65 g/l

