



CHÂTEAU LAFITE ROTHSCCHILD 2010

■ 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

The vineyard cycle began with a cold, relatively wet winter, resulting in a slightly later bud-break than in 2009, in mid-April. Growth was then boosted by dry, sunny weather in April.

May and June were characterized by alternating periods of rain and sunshine. June began with a cold spell that complicated the flowering of the Merlot, resulting in flower abortion and uneven grape size.

Fortunately, July was very dry (less than 20 mm of rain) with relatively high temperatures, which helped the vines to catch up from the delays caused during flowering. August and September were very dry, with beautiful daytime temperatures and cool nights creating ideal conditions for the grapes to slowly reach optimum ripeness.

■ 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 20 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 20 months in barrels, primarily of new oak.

■ TASTING NOTES

Fine, concentrated colour.

Solid and dense in the mouth, presenting good structure and well-defined tannins.

A long, lingering wine with notes of violets on the finish. The 2010 is an elegant wine with excellent balance.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 87%, Merlot 13%

Yield : 51 hL/ha

Alcohol content : 13 % vol.

Total acidity : 3.41 g/l