



## CHÂTEAU LAFITE ROTHSCHILD 2004

### ■ 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. 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

After a rainy winter and a cold spring, the months of June and July were dry and warm. August was mild and in September the weather was good without being very warm, which led to slow ripening and the harvest dates being pushed back to the end of September. Patience was needed to wait for the grapes to be perfectly ripe. The harvest began with the Merlot between 24th September and 5th October, followed by the Cabernet Franc from 5th to 6th October, the Cabernet Sauvignon from 7th to 14th October and finally the Petit Verdot on 13th October.

### ■ 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.

### ■ TASTING NOTES

On the nose, the wine is closed and is beginning to open slowly. Note of preserved fruit. Rich at first, then becoming full and balanced, opulent and very elegant. A very long, smooth and silky finish.



#### TECHNICAL INFORMATION

**Varietals :** Cabernet sauvignon 89%, Merlot 10%, Petit verdot 1%

**Yield :** 51 hL/ha

**Alcohol content :** 12.5 % vol.

**Total acidity :** 3.30 g/l