



RÉSERVE SPÉCIALE BORDEAUX BLANC 2016

The Lafite Rothschild family has been producing wine in Bordeaux since 1868. For six generations, they got to know this beautiful landscape and understand the unique traits of the vines from each appellation. Three decades ago, the family was inspired to create a new wine series, where each wine would be the epitome of the appellation it came from. Their motivation was simple – to ensure wine lovers everywhere could dive into Bordeaux and taste the originality of each appellation. And so, Réserve Spéciale range was born.



■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

■ VINTAGE SUMMARY

2016 has been a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality! It was a challenging year for winegrowers, with a very wet start to the growth cycle (800 mm of rain over the first six months of the year), a very dry period from 1 July to 13 September, and finally localized thunderstorms and a beautiful Indian summer that enabled the grapes to reach optimal ripeness. The red wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours. The warm nights during the second half of August were less favourable for the white grapes. However, in the Entre-deux-Mers region where we select our white wines, the cooler terroirs produced perfect balances of alcohol and acidity, and very exuberant aromas.

■ WINE MAKING SCHEME

Traditional, in stainless steel vats, after maceration on the skins

■ TASTING NOTES

Colour: Bright, pale straw.

Nose: Refined and aromatic, combining citrus notes (grapefruit, lime) with aromas of exotic fruit (passion fruit).

Palate: Fresh, lively and seductive, very aromatic; exotic notes on the finish.

TECHNICAL INFORMATION

Varietals : Sauvignon 60%, Sémillon 40%