



## CARRUADES DE LAFITE 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 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

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

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

Slightly heady and chocolaty on the nose, ripe. No fruit coming through. Rich on the palate at first, then closed. Fruity on the finish, a little unbending.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 48%, Merlot 47%, Cabernet franc 4%, Petit verdot 1%

**Yield** : 51.26 hL/ha

**Alcohol content** : 13 % vol.

**Total acidity** : 3.30 g/l