



CARRUADES DE LAFITE 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 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 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.

■ 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 18 months approximately.

■ TASTING NOTES

Floral bouquet. Notes of ripe fruit, blackcurrants, cedar, and spices.

A dense, rich wine with very refined, well-integrated tannins.

Excellent length; overall, an elegant, balanced wine.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 51%, Merlot 42%, Cabernet franc 5%, Petit verdot 2%

Yield : 51 hL/ha

Alcohol content : 13.5 % vol.

Total acidity : 3.50 g/l

