BORDEAUX 2022

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
Réserve Spéciale Bordeaux rouge comes from Entre-deux-Mers région located between the Garonne and the Dordogne River. Generations of local knowledge have taught our grape growers the secrets of the landscape that create the most outstanding Bordeaux Rouge.

Terroir : This hilly region boasts a variety of soils, giving a great diversity of terroirs that are perfectly suited to our grapes. This vast territory offers an interresting diversity of terroirs and soils, ranging from chalky-clay plots well suited for Merlot, to well-exposed gravelous slopes perfect for Cabernet Sauvignon. This unique landscape is what creates the harmonious blend of flavours bursting from our Bordeaux Rouge.

VINTAGE SUMMARY

2022 was a vintage marked by a succession of climatic excesses of varying intensity from April onwards (frost, hail, drought and heatwaves). It will be remembered as one of the earliest of the last 20 years. A mild, dry winter led to early bud-break, flowering was rapid and uniform thanks to perfect weather conditions (hot and dry) and very low sanitary pressure. Thanks to the high water reserves from 2021, the vines were able to withstand the drought and heatwave during the summer. Two thunderstorms in August enabled all grape varieties to finish their ripening in the perfect conditions. This climatically excessive vintage produced great red wines, surprisingly well-balanced and harmonious.

WINE MAKING SCHEME

Vinification takes place in temperature-controlled stainless steel vats, combining modern and traditional methods. Alcoholic fermentation is followed by a 15-day maceration period at 28°C, to obtain a gentle, gradual extraction of color and tannins. This wine is not aged in oak barrels to preserve the purity of the fruit.

TASTING NOTES

Deep garnet colour. Vibrant nose, with aromas of fresh berries (redcurrant, blackberry, raspberry). With swirling, floral notes of rose develop. On the palate, the wine is flattering, round and harmonious, with velvety tannins. An accessible seductive wine.

TECHNICAL INFORMATION

Varietals : Merlot 70%, Cabernet sauvignon 30%
Alcohol content : 13,85 % vol.
pH : 3,57
Total acidity : 3,19 g/l