

RÉSERVE SPÉCIALE BORDEAUX BLANC 2025

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
This wine comes from the Entre-deux-Mers region.

Terroir : Entre-deux-Mers vineyard rests on the hillsides located between the two rivers South East of Bordeaux: the Dordogne and the Garonne. To get our Bordeaux Blanc so incredibly crisp and aromatic we harvest the grapes before sunrise. This keeps them cold and preserves their delicate aromas, producing wine that's bursting with flavour from the moment it's opened.

VINTAGE SUMMARY

2025 is an outstanding vintage in Bordeaux, marked by particularly favorable weather conditions. A mild and relatively dry winter, with above-average temperatures, was followed by an equally dry and temperate spring, allowing the vines to develop well without disease pressure. High temperatures at the end of May accelerated the vintage's precocity: flowering and fruit set took place under ideal conditions. The summer that followed was warm and dry, punctuated by a few timely rains that prevented any water stress. Harvesting began on August 11 for the white varieties; the first Merlots were picked in early September under ideal weather conditions, followed by the Cabernet Sauvignons in mid-September.

WINE MAKING SCHEME

After pressing of the grapes, a cold maceration (4°C) takes place during a few days (3 to 4 days) in order to extract more aromas through skin contact. The juice is then fermented à low temperature (16°C) in stainless steel vat. No malolactic fermentation to keep the freshness and the acidity of the wine.

TASTING NOTES

Golden straw colour.
The nose is delicate and elegant, revealing aromas of white-fleshed fruits, vine peach and pear, alongside mineral notes of flint.
The palate is generous and indulgent, with a fresh and aromatic finish.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 95%, Sémillon 5%
Alcohol content : 12 % vol.
pH : 3,31
Total acidity : 3,25 g/l