



## CHÂTEAU LAFITE ROTHSCHILD 2001

### ■ 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 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 moist winter and mild temperatures, early budding was no surprise, coming a week before the average date. The grapevines flowered well and uniformly on the normal dates. Diseases affecting the grapevines after moist winters could not take hold, thanks to an arid spring and the intense technical efforts through treatments. The grapes matured slowly, a week later than usual, and maturity was not uniform.

Fortunately, good weather in September allowed us to extend the harvest and place extraordinary attention on sorting the grapes.

### ■ WINE MAKING SCHEME

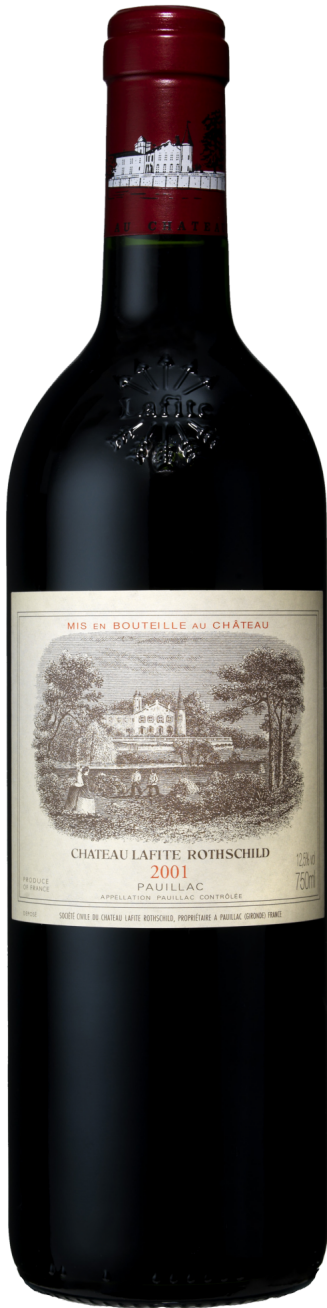
In order to reveal the magic of Lafite's terroir, every step of the wine elaboration is carried out with the greatest precision. Depending of their provenance and level of ripeness, grapes will be transferred into either wooden, stainless steel or concrete vats. Alcoholic fermentation is conducted at controlled temperature, with regular pumping over to gently release all the phenolic compounds in the grapes. Each vat is carefully monitored and tasted daily in order to determine the best racking time. The maceration period varies for each tank but is around 22 days in total.

After malolactic fermentation wines are transferred into French oak barrels. Lafite has its own cooperage in Pauillac, la Tonnellerie des Domaines, which contributes to its unique style. The selection for the grand vin is made in March, once the wines have settled and start revealing their full potential. Every barrel is tasted individually and only the best ones are set aside for the final blend.

Once blended, the wine is aged for a further 15 months in barrels, primarily of new oak.

### ■ TASTING NOTES

Nice subtle almost purple colour. Complex nose, melted cedar. Very well balanced, silky. Fruity & floral aromas. A satisfying finish.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 86,50%, Merlot 13,50%

**Yield** : 48 hL/ha

**Alcohol content** : 12.5 % vol.

**Total acidity** : 3.5 g/l