

PAVILLON DU LAC

BORDEAUX BLANC 2022

For generations, the Lafite Rothschild family has been looking at the best ways to capture the singularity of a specific terroir. With its mosaic of terroirs and its most renowned grape varieties, the picturesque hillsides of Bordeaux offer an extraordinary place for wine creation. Observing how nature creates and transforms, has always provided a source of inspiration to fuel the innovative spirit of the family. Today, they take that art to a new level by launching a collection of fine wines in which experience and humility are combined to achieve the perfect balance. Pavillon du Lac is a faithful reflection of the best Bordeaux appellations in the best vintages, with the same elegance and precision in taste that is the signature of DBR Lafite.

■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

Pavillon du Lac Bordeaux blanc comes from old plots of Sauvignon located in the Entre-Deux-Mers. This wine shows all the qualities of the great vintages of Bordeaux.

Terroir : The limestone soils overlooking the banks of the Garonne are particularly suited to growing Sauvignon Blanc. They allow the roots of the vine to draw water but do not retain this water over time, which creates balanced conditions of water stress for the vine. This gives fine wines of great subtlety.

■ VINTAGE SUMMARY

2022 is a vintage marked by climatic excesses which followed one another with varying degrees of intensity from April onwards (frost, hail, drought and heatwaves) and will be remembered as one of the earliest vintages of the last 20 years. A mild and dry winter led to an early bud break, flowering was prompt and homogeneous thanks to the perfect climatic conditions (warm and dry) and the parasite pressure was very low. Thanks to the high water reserves of the 2021 vintage, the vines resisted rather well to the drought during the summer. Two thunderstorms in August allowed all the grape varieties to reach full maturation. The first white grape harvests began on August 16th.

■ WINE MAKING SCHEME

The grapes are picked in the morning at first light, to preserve their aromatic potential. After settling, they are kept cold for 3 to 4 weeks to release the aromatic precursors of Sauvignon Blanc. Fermentation then takes place in temperature-controlled stainless-steel tanks without the addition of oak, so as to preserve the freshness of the aromas. A small percentage of Sémillon is added to the blend for the combination of freshness and roundness that is characteristic of the great white wines of Bordeaux.

■ TASTING NOTES

Bright yellow colour.

Very aromatic on the nose, mixing floral notes of lily with ripe fruit aromas (white peach, pineapple, lychee).

The wine is ample on the palate, round and balanced with a good freshness on the finish.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 90%, Sémillon 10%

Alcohol content : 12.2 % vol.

pH : 3.12

Total acidity : 3.39 g/l