

SAINT-EMILION 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 varietals, 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 Saint-Emilion, Bordeaux, France
Saint Emilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux. It is an unique appellation in Bordeaux, where an abundance of smaller vineyards make a mosaic of the landscape.

Terroir : Saint Emilion presents a great diverstiy of soils due to erosion, between a fossil rich limestone bedrock, sandy-gravelly hilltops, clay limestone and sand on clay. The resulting wines range from fine and aromatic to more souple and generous.

VINTAGE SUMMARY

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

WINE MAKING SCHEME

This wine is made in the traditional Bordeaux methods : grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Fermentation is conducted at 30°c and is followed by three weeks of maceration with regular pumping - over to ensure a good extraction of tannins and color. After malolactic fermentation, 60% of the wine is transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Beautiful deep garnet-red color.
The elegant, complex nose is dominated by dark berry aromas (blackberry, blueberry) and subtle woody notes (clove, vanilla).
The palate is full and suave. It evolves with present, silky tannins and a fresh, long finish with notes of roasting.
This wine will improve over the next 5 years.

TECHNICAL INFORMATION

Varietals : Merlot 85%, Cabernet franc 15%
Alcohol content : 14 % vol.
pH : 3,53
Total acidity : 3,41 g/l