



CARRUADES DE LAFITE 2014

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 Pauillac 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

Significant rainfall from November to February restored groundwater reserves, which had already been substantially replenished by average or higher than average rain in 2012 and 2013.

Temperatures remained above normal and the vines missed the hearty winter frosts; what we really wanted were about two weeks of crisp mornings with beautiful sunshine, dry cold and no wind. But you cannot control nature! Bud break was early, followed by uniform flowering during the first week of June, spurred on by a rise in temperatures.

As always, the impact of the weather on the vineyard was our primary concern, and our teams worked throughout the year to ensure that the grapes reach maturity in perfect health. The onset of ripening occurred over two periods, first in late July and then again after 15 August, creating differences in the ripeness of the bunches on the same vine.

Some "juggling" was therefore necessary when it came to the harvests, in order to make the best choices; the pickers and sorters were under strict orders to only keep the very best quality red grapes, suited to the production of our Pauillac grand vins.

WINE MAKING SCHEME

Carruades de Lafite is made according to the traditional Bordeaux method. Alcoholic fermentation is conducted in wooden, concrete and stainless steel vats. Gentle pumping-over helps to ensure a soft extraction and is carried out according to the specific characteristics of each tank. Total maceration time lasts for about 20 days.

After malolactic fermentation, wines are transferred into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

TASTING NOTES

Beautiful deep, dark colour. The nose is fairly closed, with just a delicate red and black fruitiness. The wine is still young and needs to mellow.

The attack on the palate is full-bodied, with a pleasant roundness. The wine evolves well; the tannins are still vigorous but will soon soften. Well-defined notes of blackberries and blackcurrants. The length is already good and should develop further in the bottle.

This wine should open up before 2020 and reach its peak in about ten years.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 58%, Merlot 42%

Yield : 44 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.92 g/l