CARRUADES DE LAFITE 2009

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

The beginning of the growth cycle was a tricky period due to a rather warm, very wet spring. The team had to be particularly vigilant in order to protect the vines. Fine, stable weather returned in June and continued throughout the summer. In fact conditions became drought like, interspersed in July, August and September with welcome periods of light rain. Plenty of sunshine, with temperatures that were high without becoming scorching, and fairly cool nights enabled slow ripening that pushed the start of the harvests back to the end of September. Exceptionally favourable weather conditions, crowned by harvests in the sun, made for a vintage that is certain to be outstanding.
The harvests took place from 23 September to 8 October.

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 transfered into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

TASTING NOTES

Superb bright flavours. The mouth gradually takes shape, full-bodied and generous at first, then presenting ripe tannins, well-developed structure and a very fruity finish.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 51%, Merlot 42%, Cabernet franc 5%, Petit verdot 2%
Yield : 47 hL/ha
Alcohol content : 13.5 % vol.
Total acidity : 3.82 g/l