



CARRUADES DE LAFITE 2007

■ 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

Plentiful rain during the winter replenished the groundwater levels and the end of the cold damp winter was marked by very early budburst. The temperatures in March and April were quite high, which was good for growth. From then until August the weather was grey and mild, without extremes. Luckily the weather in September was good and settled which allowed the grapes to ripen well in calm conditions. Complete ripening for the sugar, tannins and skins was only achieved 125 days after flowering – a vegetative cycle longer than usual in a year with 13 lunar cycles.

Harvesting took place from 24 to 28 September for the Merlot, from 2 to 10 October for the Cabernet Sauvignon, on 29 September and 3 October for the Cabernet Franc and 1 and 10 October for the Petit Verdot.

■ 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

Fruit and freshness of Cabernet on the nose and initially on the palate. Good length. A pleasant wine with rather tight tannins on the finish at this stage of tasting (June 2009).



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 49%, Merlot 44%, Cabernet franc 5%, Petit verdot 2%

Yield : 50 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.51 g/l