

CARRUADES DE LAFITE 2011



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 weather conditions for the 2011 vintage were unusual and required all of our technical teams' vigilance and expertise.

This was a very early vintage, with an exceptionally hot spring, low rainfall at the beginning of the year, but then more in the summer, and a persistent threat of powdery mildew (a vine disease that is usually quite rare in the Bordeaux region).

Finally, just as we were getting ready to harvest, a huge hail storm in the north of Pauillac and Saint Estèphe on 1 September obliged us to reorganize the schedules. The plots that had been affected had to be picked first; fortunately, as a result of the conditions, the grapes had ripened early, and quality was not compromised.

■ 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

Closed nose. Voluptuous on the palate, fairly full-bodied. A long, well-rounded wine. Notes of red fruit and tobacco. Aromas of coffee, tobacco and spices. The palate is generous and full-bodied with well-defined tannins. A long, well-rounded, elegant wine.

TECHNICAL INFORMATION

Varietals: Cabernet sauvignon 55%, Merlot 39%, Cabernet franc 4%, Petit

verdot 2% **Yield**: 52 hL/ha

Alcohol content : 12.5 % vol.Total acidity : 3.60 g/l

