



CARRUADES DE LAFITE 2018

■ VINEYARD ATTRIBUTES

Appellation : Pauillac, Bordeaux

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

There is no doubt here: the great terroir effect buffered the excesses of the vintage. After so many challenges at the start of the season, the last weeks were a pleasure because we could sit back and watch the vintage becoming great. At the time of the harvest, the perfect health of the grapes gave us the time to choose as never before, to attack each plot with the sole criterion of ripeness. In the end, we were spoilt for choice, because the Merlot and Cabernet both shone, in vinification as well as during blending.

■ 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

En Primeur vintage.

The tasting note will be completed at bottling.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 56,50%, Merlot 38%, Cabernet franc 5,50%