



2019

VINTAGE WEATHER

The vintage started off beautifully, with a mild and dry winter. The fine weather continued at the beginning of spring, resulting in an early growth. But the days and nights became cooler between March and May, and we had to hold our breath 6 times in fear of frost...

In April and May, the weather was colder than usual and above all dry, slowing the growth of the vegetation which quickly lost its head start. The first flowers appeared in our Pauillac and Pomerol vineyards on May 28th. This key stage of the cycle was somewhat capricious, with some rainy spells during the second part of flowering. This caused a small amount of poor fruit set and uneven ripening, meaning we had to be cunning in refining our protective measures.

After a cool and rainy start to June, there was a turnaround with the arrival of a heat wave at the beginning of summer, the likes of which we had not seen since 2003. Fortunately, it was only short-lived and the vines, which were catching up, seemed better armed than the previous years in the face of this heat. It was as if they had been able to prepare for it in the dry spring.

The miracle of rain arrived on July 26th : 26 millimetres fell at L'Evangile, 45 in Pauillac and 120 at Rieussec. Perfect for triggering véraison. Temperatures in August then remained very good, without peaks of heat and with some scattered showers making us fear for a moment the arrival of our old and formidable enemy botrytis, that we had somewhat forgotten since 2018.

But the drier weather lasting until mid-September, suited us well, allowing us to start the harvest under calm conditions, interrupted only once by a few rainy days that refreshed our ideas and the alcohol degrees !



2019

CHÂTEAU LAFITE ROTHSCHILD

At Lafite, we hesitated for a long time over the best moment to start picking. We took the plunge on September 19th with our finest Merlots. Then came a rainy spell of a few days that was beneficial, lowering the degrees and bringing our Cabernets Sauvignons to perfect ripeness.

The first tastings, after running the wines off skins, left us amazed : the wines are pure, with a very precise ripe style. A modern Lafite classic is already in the making.

Grand Vin

At blending, some nice surprises from our vines from “outsider” plots, which this year have produced pure and elegant wines that were just ahead of some of the regulars in the blend for the Grand Vin. This is particularly the case for Merlot, with some plots of this variety planted on clayey gravel that surpassed our usual great Merlots thanks to their liveliness.

Carruades de Lafite

This year again, Carruades has benefited from the surgical plot division work that we are doing in the Anseillan plots. We pushed ripening until October 7th, at the risk of suffering deterioration in the health of the grapes.

But the gamble paid off, with a beneficial result for the Carruades blend, but also for Lafite... part of this terroir exceeded even our expectations by finishing in the Grand Vin this year. The great Merlots have given very nice extra flesh to the final result, also joined in the blend by our best Cabernet Francs.

Bud burst

27 March

Mid-Flowering

4 June

Mid-Véraison

from 8 to 12 August

Harvest

from 19 September to 7 October

Blend

Grand Vin : 94% Cabernet Sauvignon, 5% Merlot, 1% Petit Verdot

Carruades : 68% Cabernet Sauvignon, 27% Merlot, 5% Cabernet Franc



2019

CHÂTEAU RIEUSSEC

R de Rieussec

The mild conditions in August were a blessing for our dry whites, which were picked with superb freshness and preserved aromatic potential from the end of August and until mid-September.

The work of defining plots dedicated exclusively to dry whites has paid off. This year our Sémillons are particularly brilliant, and the young, recently planted plots of Sauvignon have kept their promise.

After the 2017, a new R that will go down in the annals.

Château Rieussec & Carmes de Rieussec

For sweet wines in Sauternes this year, as in 2017, the September rains were very useful for the botrytis. But the harvest promised to be more complex, with acid rot threatening the purity of the grapes.

We had to sort like gold diggers to avoid the sour, and harvest only the noble rot. A nice window opened on October 8th for picking grapes with the perfect balance of 20 degrees potential alcohol intended for the Grand Vin, in particular some very fine Muscadelles !

We then harvested some fine plots for Carmes until October 21st.

Bud burst

5 March

Mid-Flowering

2 June

Mid-Véraison

2 August

Harvest

Dry : from 26 August to mid-September

Sweet : from 8 October to 21 October

Blend

Château : 89 % Sémillon, 2 % Muscadelle, 9 % Sauvignon Blanc

Carmes : 85 % Sémillon, 3 % Muscadelle, 12 % Sauvignon Blanc

R de Rieussec : 51 % Sémillon, 49 % Sauvignon Blanc



2019

CHÂTEAU L'ÉVANGILE

This year, our young vineyard withstood the heat of early summer better than last year. The stem water potentials never fell below 1.4, even during the peaks of the heat wave. We prayed for rain and our wishes were granted on July 26th : 26 millimetres.

Ripening then went well in August and it was only on the eve of the harvest that the constraints became severe again.

We needed to start picking without delay. We were at work from September 13th for our youngest vines before starting on our Merlots from the plateau in order to maintain balance.

The loyal and efficient little troupe of pickers worked tirelessly, and the vat room has never been so full.

This year we were again charmed by the Cabernets Francs, which improve as our young vines grow in age. The rains from 22nd to 27th September helped us to perfect the ripening of these grapes.

We harvested our first plot of Cabernet Sauvignon with results that exceeded our expectations and make us believe in the merits of this grape variety for the future of our terroirs on the right bank.

Bud burst

25 March

Mid-Flowering

4 June

Mid-Véraison

5 August

Harvest

from 13 September to 3 October

Blend

83.5% Merlot , 16% Cabernet Franc, 0.5% Cabernet Sauvignon



2019

CHÂTEAU DUHART-MILON

At Duhart-Milon, the ideal moment to start harvesting our high-quality Merlots, planted on gravel, came on September 19th. Those on clay could wait a few more days. This year again, we found that our Merlots on gravel (riper) were a good complement for those on clay (cooler and later), allowing us to go for good ripeness in this grape variety, which makes up a third of our blend, while retaining nice fresh fruit.

Our Cabernet Sauvignon vines seem to have better anticipated the heat this year, preventing them from shutting down in July despite the heat wave (the pressure chamber to measure stem water potential never displayed less than -1.4) and then allowing them to ripen gradually during a milder August. Light rains in mid-September were very beneficial to the end of ripening in the Duhart-Milon gravels, more arid than those of the Lafite plateau.

Bud burst

27 March

Mid-Flowering

4 June

Mid-Véraison

from 8 to 12 August

Harvest

from 19 September to 4 October

Blend

Château Duhart-Milon : 70% Cabernet Sauvignon, 30% Merlot

Moulin Duhart : 58% Merlot, 42% Cabernet Sauvignon