

April 2016

Presentation of the 2015 vintage Château Lafite Rothschild, Château Duhart-Milon, Château L'Évangile, Château Rieussec

Climatology and viticulture

In 2015 the climate in Bordeaux was hot and rainfall varied widely, with differences of nearly 300 mm in the annual totals between our different properties in the region.

A recurring phenomenon in recent years, the start of winter was mild and dry, and the beneficial cold snap came only at the end of January, accompanied by rain.

Bud burst started at the beginning of April as usual and the vines then developed rapidly thanks to the water reserves and the mild climate.

In June, flowering was early and even, a promising sign before the harvest.

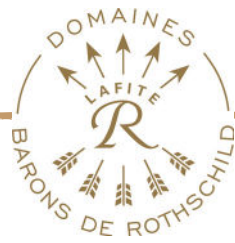
Summer temperatures often went over 35°C at L'Évangile and Rieussec, while Lafite and Duhart-Milon benefited from the influence of the ocean and the estuary.

Water stress was high everywhere, but the rains in August brought the necessary freshness for the véraison and then for perfect ripening.

Ideal conditions came together at the time of the harvest, allowing each terroir to give of its best: the result brings high hopes.



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Harvest and blends

Harvest:

Blends:

Château Lafite Rothschild

Merlot: from 17 to 23 September
Cabernet Sauvignon: from 23 September to 6 October
Cabernet Franc: 28 and 29 September
Petit Verdot: 6 October

Château Lafite Rothschild
Cabernet Sauvignon: 91%
Merlot: 9%

Carruades de Lafite
Cabernet Sauvignon: 57%
Merlot: 36%
Cabernet Franc: 7%

Château Duhart-Milon

Merlot: from 17 to 23 September
Cabernet Sauvignon: from 28 September to 6 October

Château Duhart-Milon
Cabernet Sauvignon: 73%
Merlot: 27%

Moulin de Duhart
Merlot: 62%
Cabernet Sauvignon: 38%

Château L'Évangile

Merlot: from 15 September to 5 October
Cabernet Franc: from 29 September to 5 October

Château L'Évangile
Merlot: 84%
Cabernet Franc: 16%

Blason de L'Évangile
Merlot: 61%
Cabernet Franc: 39%

Château Rieussec

Dry wine: from 2 to 9 September
Sauternes: from 9 September to 27 October

Château Rieussec
Sémillon: 86%
Sauvignon Blanc: 14%

Carmes de Rieussec
Sémillon: 87%
Sauvignon Blanc: 7%
Muscadelle: 6%

«R» de Rieussec
Sémillon: 62%
Sauvignon Blanc: 38%