

2021





Cool beginnings

Winter consisted of alternating cool and mild periods, as well as heavy rainfall. March was almost summer-like, with the first buds soon opening at the beginning of April. Spring frost made an abrupt appearance

on the nights of 7th and 8th April, affecting a small portion of the Merlots on clay soils. Persistent cool temperatures, alongside frequent rains, slowed vine growth through the end of the month.

Climatic challenges

Following a delayed flowering, regular storms in the month of June resulted in close monitoring of vineyard developments through the end of July.

Veraison occurred slowly, with the cool and humid summer weather only giving way to soaring temperatures in mid-August, which then accelerated the accumulation of colour

in the grapes. Accordingly, the first maturity analysis at the end of August showed 2021 to be a later vintage than 2020.

Harvest began on 27th September, during which the vineyard team worked tirelessly to complete harvest in approximately two weeks.

The revelation

Vinification occurred over a period of three weeks, with gentle extractions at cool temperatures. These methods preserved the aromatic freshness of the grapes, and revealed precise and expressive first juices. At the start of their maturation, the wines

showed a lot of tension and elegance. Now in blending trials, the Cabernets contribute complexity and refined structure, while the Merlots, making up a smaller quantity of the vintage's blend, bring freshness and a complementary richness.

Harvest

From 09/27/2021 to 10/08/2021

BLEND	CHÂTEAU LAFON-ROCHET	LES PÈLERINS
Cabernet Sauvignon	69 %	40 %
Merlot	26 %	51 %
Petit Verdot	1 %	9 %
Cabernet Franc	4 %	

TECHNICAL INFORMATION	CHÂTEAU LAFON-ROCHET	LES PÈLERINS
Alcohol (%vol)	12,93	13,01
Total acidity (g/l/H ₂ SO ₄)	3,20	3,25
pH	3,70	3,64
IPT	76	72