CHÂTEAU LAFITE ROTHSCHILD 2022

VINEYARD ATTRIBUTES

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 appellation, bordering Saint Estèphe. Lafite's best terroirs stretch on the 50ha Plateau des Carruades to the west of the Château. This plateau, which is the highest point of the Pauillac appellation, is well-drained and enjoys optimal sun exposure. Its clayey gravel soils offer excellent water regulating abilities, and provide optimal ripening conditions for the Cabernet Sauvignon.
Some 4.5 ha planted in the neighbouring Saint Estephe appellation, count amongst the oldest vines of the property and provide year after year grapes of outstanding quality for the Grand Vin.

WINE MAKING SCHEME

For Lafite's terroir to produce its magic, the vinification process must be carried out with extreme precision. The distribution of the grapes between wooden, stainless steel and concrete vats is determined on the basis of the characteristics of each plot and the grapes' degree of maturity. Alcoholic fermentation takes place at a controlled temperature with regular pumping over to gently extract all the phenolic compounds. The maceration period is around 22 days. After malolactic fermentation, the wines are transferred to French oak barrels. Lafite has its own cooperage in Pauillac, the Tonnellerie des Domaines, a factor that contributes to its unique style. Every barrel is tasted and only the best are selected for the final blend. The wine is then aged in new oak barrels for 15 months.