



## CHÂTEAU LAFITE ROTHSCCHILD 2005

### ■ 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. 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

2005 was the fourth consecutive year to have rainfall deficit, but the drought began very early, at the end of May, which allowed the vine to adapt itself by reducing its leaves. The very hot weather in June and July gave way to progressively cooler weather in August and the cool nights allowed good acidity levels to be maintained, resulting in slow steady ripening. A year of atypical weather but in the end ideal for the production of healthy, very ripe grapes with wonderful freshness. Harvests took place from 22 September to 12 October in ideal conditions.

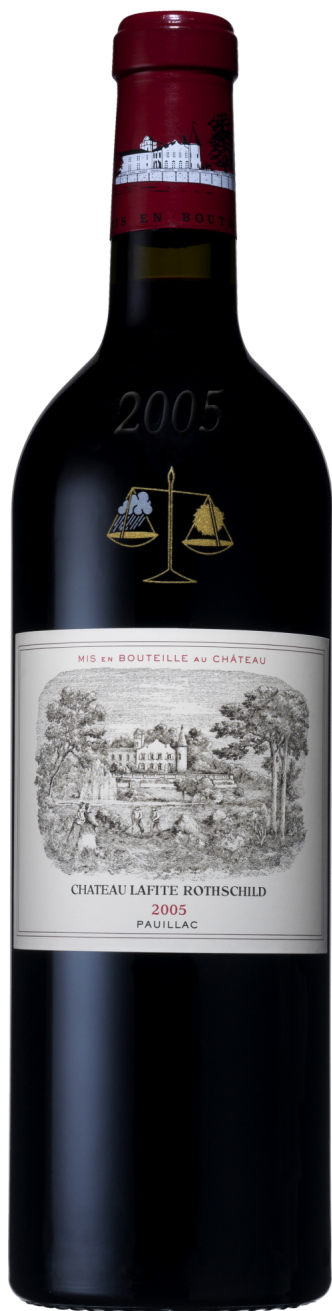
### ■ WINE MAKING SCHEME

In order to reveal the magic of Lafite's terroir, every step of the wine elaboration is carried out with the greatest precision. Depending of their provenance and level of ripeness, grapes will be transferred into either wooden, stainless steel or concrete vats. Alcoholic fermentation is conducted at controlled temperature, with regular pumping over to gently release all the phenolic compounds in the grapes. Each vat is carefully monitored and tasted daily in order to determine the best racking time. The maceration period varies for each tank but is around 22 days in total.

After malolactic fermentation wines are transferred into French oak barrels. Lafite has its own cooperage in Pauillac, la Tonnellerie des Domaines, which contributes to its unique style. The selection for the grand vin is made in March, once the wines have settled and start revealing their full potential. Every barrel is tasted individually and only the best ones are set aside for the final blend.

### ■ TASTING NOTES

Deep colour. An intense, delicate, subtle and complex nose. Very neat and regular on the palate upon attack leading to volume and a nicely round structure. Highly powerful, great length, dense and purely elegant.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 89%, Merlot 10%, Petit verdot 1%

**Yield** : 43 hL/ha

**Alcohol content** : 13 % vol.

**Total acidity** : 3.32 g/l