



## CHÂTEAU LAFITE ROTHSCHILD, AOC PAUILLAC, ROUGE, 2001 2001

### ■ 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 Pauillac 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

The weather that year was marked by a very wet winter and very warm temperatures. This resulted in an early bud burst. Flowering was normal and very even.

Summer changed from hot to cloudy periods all the way up to the harvests: July was quite cool, August was quite hot and September was cool again with some rain. These conditions led to a rather varied maturation of the grape, but nevertheless the harvest was conducted under very good conditions.

The first Merlots were picked on 28 September, and a team of 350 harvesters began on 1 October, finishing on 11 October. The operation of sorting the grapes at the bins was very important this year, to ensure that only the best grapes were sent to the vat room.

### ■ WINE MAKING SCHEME

The vinifications took place smoothly and under very good conditions. The maceration time according to each variety, terroir, age of vines....remained standard (20 to 22 days). A surprise arose during the running off process, whereby the yield of the free run juice was slightly lower than usual.

### ■ TASTING NOTES

The first tastings of the wine show signs of a highly elegant wine. In the mouth, it is concentrated with soft and mellow tannins.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 50%, Merlot 42%, Cabernet franc 6%, Petit verdot 1,40%

**Yield** : 48 hL/ha

**Alcohol content** : 12.5 % vol.

**Total acidity** : 3.70 g/l