



CHÂTEAU LAFITE ROTHSCCHILD 2006

■ 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

Winter was colder and wetter than the previous vintages. This was followed by a rather warm spring and July that led to early veraison and good ripening. August was then colder but September was sunny, except for the stormy episode mid-September that sped up the harvest more rapidly than expected but in good conditions. Harvest took place from 16 September to 3 October.

■ 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

Very dark and beautiful colour. Discreet nose with primary notes that develop in amplex and density. Quite powerful on the palate with a very good structure and nice tannic finish with integrated woody tones.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 82%, Merlot 16%, Cabernet franc 2%

Yield : 49 hL/ha

Alcohol content : 12.5 % vol.

Total acidity : 3.63 g/l