

CHÂTEAU LAFITE ROTHSCHILD

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Pauillac, France



Château Lafite Rothschild 2008

THE VINEYARD

The vineyard covering 107 hectares is divided into three separate areas: the hilly ground close to the Château, the plateau of the Carruades and a plot in the commune of Saint Estèphe (special permission was granted to incorporate these wines into the Pauillac appellation). The soil is composed of fine gravel mixed with aeolian sand and planted with four classic Médoc grape varieties: Cabernet Sauvignon (70%), Merlot (25%), Cabernet Franc (3%) and Petit Verdot (2%). The average age of the vines is 35 years but those that produce the Grand Vin selection are 45 years or older. The oldest plot, "La Gravière", was planted in 1886. In August 1868, Baron James de Rothschild purchased Château Lafite and it has remained in the family for five generations. The property is currently run by Baron Eric de Rothschild.

HARVEST & AGEING

The growing season was closely monitored, coming after a severe winter and a spring frost. Flowering was not very productive, constant humidity favored disease and the summer was moderately warm. Fortunately, September was fine, and so it was possible to wait for the grapes to fully ripen, allowing a late harvest. These took place from the 1st to 7th of October for the Merlot, & from the 7th to the 14th of October for Cabernet Sauvignon, the Cabernet Franc was harvested on the 9th, 10th & 14th of October & the Petit Verdot on the 16th of October. Pumping over and maceration times were adapted to each vat, according to the plot and the level of ripeness of the tannins. Alcohol and malolactic fermentation both took place in wooden and stainless steel vats with temperature control. Maceration lasted 15-20 days, and the ageing process was carried out for 20 months in new barrels.

WINEMAKER'S NOTES

Dominated by red fruit, the nose remains clear, precise and complex. In the mouth, the strength and classic style of this wine become apparent. There is fruit, substance, and tannins that are supple and tight at the same time.

Controlled Appellation: Pauillac

Grape Varieties: Cabernet Sauvignon 84 %, Merlot 15 %, Petit Verdot 1 %

Yield: 46 hl/ha

Bottling: June 2010

Alcoholic degree: 12.5 %

Total acidity: 3.5 g/l

Production : approximately 21,000 cases



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