

LAFITE RÉSERVE SPÉCIALE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Médoc, France



Lafite Réserve Spéciale Médoc 2008

THE VINEYARD

Les Domaines Barons de Rothschild (Lafite), has owned vineyards in the Bordeaux area for generations, and have at heart the responsibility of ensuring the worldwide renowned quality of their wines. In addition to the well-known wines issued from their prestigious vineyards, Les Domaines Barons de Rothschild (Lafite) have been elaborating for many years a range of wines which are pleasant to drink with friends. The Barons refer to these wines as their "réserves".

HARVEST & AGEING

Moved by their tradition of quality, the Les Domaines Barons de Rothschild (Lafite) teams have one key objective, "selection." This will be proved at all stages of the elaboration, whether vine, vinification or bottling is concerned. The teams' mastery and perfect knowledge of the Bordelais cepages play a great part in their search for quality. The Médoc assemblages are under the permanent control of Les Domaines Barons de Rothschild (Lafite) Technical Management and the elaboration of the réserve Médoc benefits from the same care as that given their other wines. Harmony in the assemblage makes this wine easily identified with the appellation which remains famous in Bordeaux tradition. The 2008 was the smallest harvest brought into the cellars since the frost of 1991. After early budburst, the vines were subject to late frosts which wiped out part of the crop in many vineyards. The 2008 vintage benefited from very favorable dry and sunny weather in September and October. The harvests were from October 1st to the 18th. Vinification takes place in stainless steel and maceration lasted 2-3 weeks. The wine is partially aged in barrel.

WINEMAKER'S NOTES

Nice deep ruby color. Discreet, fine and elegant nose dominated by aromas of blackberry, blackcurrant as well as toasted and grilled notes (nuts and almonds). On the palate, the wine is full-bodied and well-balanced with a voluminous attack, mellow tannins and a long liquorice finish.

Controlled Appellation: Médoc

Grape Varieties: Cabernet Sauvignon 70 %, Merlot 30 %

Yield: 40hl/ha

Finished Alcohol: 12.5%

Residual Sugar: <2 g/L

Total Acidity: 3.22 g/L

