CARRUADES DE LAFITE 2022

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 season begins with a few warnings of frost, including a black frost on April 7th, bringing temperatures of -4/-5°C in the Brèdes and Carruades areas. Fortunately, little damage is observed, as the late-pruned Merlots are at the one-leaf stage and the Cabernets have barely started budding. This is followed by a wet April, with good vegetative growth, and a rather dry May, requiring close monitoring for downy mildew. Flowering begins at the end of May, with vegetation growing faster than usual. June is very rainy (110mm), creating high sanitary pressure, which is well controlled. A long period of drought then eradicates the downy mildew and subjects the old vines to severe water stress from mid-August. Isolated heatwaves, starting early July, damage certain plots, and subsequent heatwaves destroy part of the year's plantings and some of the weaker old vines. Harvesting starts September 1st. It takes place under good conditions, and the crop is of very high quality.

WINE MAKING SCHEME

Carruades de Lafite is made according to the traditional Bordeaux method. Alcoholic fermentation is conducted in wooden, concrete and stainless steel vats. Gentle pumping-over helps to ensure a soft extraction and is carried out according to the specific characteristics of each tank. Total maceration time lasts for about 20 days.
After malolactic fermentation, wines are transfered into French oak barrels made by the Tonnelleries des Domaines in Pauillac for a period of 16 months approximately.

TASTING NOTES

The surprisingly expressive nose exudes great energy. It is dominated by blackcurrant and raspberry, finely shaped with minty notes.
On the palate, the wine gives a lot, instantly, but doesn't stop there. It is very present, opulent, and silky.
A complete wine with an elegant finish. A wine full of promise with a bright future ahead.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 53%, Merlot 40%, Cabernet franc 4%, Petit verdot 3%
Alcohol content : 13,5 % vol.
pH : 3,71
Total acidity : 3,7 g/l