

CHÂTEAU LAFITE ROTHSCHILD 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 appellation, bordering Saint Estèphe. Lafite's best terroirs stretch on the 50ha Plateau des Carruades to the west of the Château. This plateau, which is the highest point of the Pauillac appellation, is well-drained and enjoys optimal sun exposure. Its clayey gravel soils offer excellent water regulating abilities, and provide optimal ripening conditions for the Cabernet Sauvignon.
Some 4.5 ha planted in the neighbouring Saint Estephe appellation, count amongst the oldest vines of the property and provide year after year grapes of outstanding quality for the Grand Vin.

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

For Lafite's terroir to produce its magic, the vinification process must be carried out with extreme precision. The distribution of the grapes between wooden, stainless steel and concrete vats is determined on the basis of the characteristics of each plot and the grapes' degree of maturity. Alcoholic fermentation takes place at a controlled temperature with regular pumping over to gently extract all the phenolic compounds. The maceration period is around 22 days. After malolactic fermentation, the wines are transferred to French oak barrels. Lafite has its own cooperage in Pauillac, the Tonnellerie des Domaines, a factor that contributes to its unique style. Every barrel is tasted and only the best are selected for the final blend. The wine is then aged in new oak barrels for 15 months.

TASTING NOTES

A wine that provides extreme sensations, everything seems perfectly in place.
The nose, still discrete, reveals the balance of the bouquet, carried by fresh leather, violet, and cherry.
On the palate, almost shy at first, it gradually unveils its incredible power, perfectly tamed by remarkably silky tannins.
It is so complex that you know it is still hiding much more, even though everything is already there: power, elegance, balance. The finish is long and ends with perfect precision.
It's like lacework, a future masterpiece!

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 94%, Merlot 5%, Petit verdot 1%
Alcohol content : 13,5 % vol.
pH : 3,82
Total acidity : 3,57 g/l