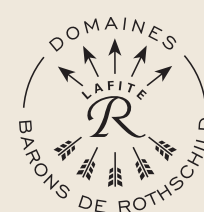


DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU LAFITE ROTHSCHILD

CHÂTEAU LAFITE ROTHSCHILD 2010



BACKGROUND

Château Lafite Rothschild is one of only four classified first growths and thus the designation as 1st er Cru. The vintage rankings of the Universal Paris Exposition in 1855 officially gave Lafite the rating as "Leader among fine wines."

The vineyard covers 264 acres and 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.

APPELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

87% Cabernet Sauvignon, 13% Merlot

VINTAGE NOTES

A cold, relatively wet winter, resulting in a slightly later bud break, in mid-April. Growth was then boosted by dry, sunny weather in April. May and June were characterized by alternating periods of rain and sunshine. June began with a cold spell that complicated the flowering of the Merlot, resulting in decreased flowering and uneven grape size. Fortunately, July was very dry (less than 1" of rain) with relatively high temperatures, helping the vines to catch up from the delays caused during flowering. August and September were very dry, with beautiful daytime temperatures and cool nights creating ideal conditions for the grapes to slowly reach optimum ripeness. The harvest's took place from the September 24th to the October 4th for the Merlot, from October 4th-13th for the Cabernet Sauvignon, from October 8th-9th for the Cabernet Franc and on October 13th for the Petit Verdot.

WINEMAKING

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.

AGEING

20 months in new barrels crafted at the Domaines Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Fine, concentrated color. Solid and dense in the mouth, presenting good structure and well-defined tannins. A long, lingering wine with notes of violets on the finish. The 2010 is an elegant wine with excellent balance.



100 WINE ENTHUSIAST
POINTS
May 2013

100 PTS JAMES SUCKLING 4/11
97 PTS WINE SPECTATOR 3/13
98 PTS ROBERT PARKER'S
WINE ADVOCATE 2/13

WINEMAKER

Charles Chevalier

TECHNICAL DATA

Yield
51 hl/ha
Acidity
3.41 g/L
Alcohol
13.5%

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