

Domain**Ch. Lafite Rothschild**

Château Lafite Rothschild is a château and wine estate in France. It is located in Bordeaux, in the commune of Pauillac, directly on the border with Saint-Estèphe. It is situated next to another renowned estate: Château Mouton-Rothschild. The wine produced by this château is classified as Premier Grand Cru Classé according to the 1855 Bordeaux Wine Classification. The estate covers 112 hectares, making it one of the larger wine estates in Bordeaux. The second wine of the estate is called Carruades de Lafite. The vineyard consists of three main areas: the slopes surrounding the Château, the adjoining Carruades plateau to the west, and a 4.5-hectare plot located within the Saint-Estèphe appellation. The soils consist of fine, deep and well-drained gravel beds with excellent exposure, mixed with wind-blown sands over a tertiary limestone subsoil.

Vinification

Carruades de Lafite is produced according to traditional Bordeaux winemaking methods. Alcoholic fermentation takes place in wooden vats, concrete vats and stainless steel tanks. Gentle pump-overs (the process of circulating the juice over the grape skins) ensure optimal extraction of tannins and colour. The total maceration period lasts approximately 20 days. Following malolactic fermentation, the wines are transferred into French oak barrels, produced by the Tonnellerie des Domaines in Pauillac, where they continue to mature for approximately 16 months.

Taste

A beautiful, deep dark red colour. The nose reveals remarkable complexity combined with well-balanced freshness. An elegant floral bouquet unfolds, with notes of ripe fruit, cedarwood and subtle spices. On the palate, the wine displays outstanding intensity, with precise and harmonious tannins. A highly concentrated and rich wine. The Cabernet Franc, which plays a decisive role in this blend, contributes to its refreshing character. A wine with exceptional ageing potential.

Food pairing

Meat - red | Game | Leg of lamb

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (68%), Merlot (27%), Cabernet Franc (5%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

