

**Château Lafite Rothschild – 1er G.C.C. |
Pauillac
France (PAUILLAC) – 2019**

Domain

Ch. Lafite Rothschild

Château Lafite Rothschild is a castle and winery in France. It is located in Bordeaux in the municipality of Pauillac, directly on the border with Saint-Estèphe. It is next to another famous winery: Château Mouton-Rothschild. The wine from this castle is also Premier Grand Cru Classé according to the Bordeaux wine classification system of 1855. The winery covers 107 hectares with mainly Cabernet Sauvignon and Merlot.

Vinification

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

Taste

A wine with an intense dark colour. The nose is characterized by freshness, combining depth and complexity. All the aromatic markers of a future great Lafite in its youth are there. On the palate, the attack is delicate, gradually increasing in power. The wine quickly develops volume, completely filling the mouth, but without ever being aggressive. 2019 is one of those years in which the Lafite terroir has demonstrated its capacity to produce opulent, silky wines with a well-balanced finish. A strikingly harmonious Lafite that is already accessible, but of course well-equipped to continue ageing for many more years. It will undoubtedly be superb in 10 to 15 years but, like the greatest vintages, will continue for much longer and still be enjoyable in 2050 and beyond.

Food pairing

Game - deer fillet | Game | Duck

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (94%), Merlot (5%), Petit Verdot (1%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

