

DOMAINES BARONS DE ROTHSCHILD LAFITE

LOS VASCOS

LE DIX DE LOS VASCOS 2018

BACKGROUND

Le Dix, meaning ten in French, was introduced in 1998 to celebrate Domaines Barons de Rothschild Lafite's first ten years in Chile. Le Dix de Los Vascos is grown in the exceptional vineyard, called El Fraile, which means "the monk", the oldest planted vineyard at Los Vascos and the original vineyard on the estate. The vineyard is 100% planted to Cabernet Sauvignon and many parcels of the vineyard have vines reaching 80 years in age. The vineyard is fairly large, covering some 200 acres, Le Dix is produced from severely reduced yields from El Fraile (the best) combined with the most rigorous cuvee selection - the resulting wine is of world class stature.

Los Vascos is located in Valley de Caneten (Colchagua), a closed valley in the central zone of Chile, approximately 25 miles from the sea. The valley provides a perfect microclimate for high quality viticulture, with Northern exposure to lands uncontaminated by airborne or water-borne pollutants. Daily on-shore winds provide temperature changes between 68-77°F, for optimum maturation of the grapes. With 1,581 acres planted on the over 10,000 acre estate, it is one of the largest vineyards in the central Colchagua valley, at the foot of Mount Cañeten.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

92% Cabernet Sauvignon, 8% Syrah

VINTAGE NOTES

The 2018 season benefited from ideal weather. It began with normal rainfall, creating favorable conditions for bud break and the setting of the fruit. The minimum temperatures did not reach extreme levels, so there was no damage from frosts. The summer brought temperatures that did not exceed 95°F, giving the vines excellent conditions for photosynthesis, and resulting in slow, efficient ripening. This factor and the absence of rain at the end of the season were essential in enabling the harvest to take place at the optimal time, thereby obtaining musts and wines with superb balance.

WINEMAKING

Le Dix is made with the utmost care, just like the Bordeaux Grands Crus. Grapes are carefully selected and hand harvested. After destemming, they are placed in temperature controlled stainless steel vats for alcoholic fermentation. During maceration gentle pump-over are performed when necessary for a gentle extraction of the tannins and colouring compounds.

AGEING

Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (60% new oak) for a period of 18 months. This wine will reveal its complexity with further bottle ageing. Cellar in good conditions for up to ten years or more.

TASTING NOTES

Le Dix has a beautiful intense, bright, deep red color. The nose is complex, with aromas of black cherry, ripe strawberry and plum, underscored by a hint of oak, with delicate notes of cedar, graphite and dark chocolate.

On the palate, this great vintage is revealed in all its splendor, with soft, firm tannins and, thanks to the cool nights at Los Vascos, some acidity to accompany this balance. Without doubt one of the best vintages of the decade.



WINEMAKER

Philippe Rolet

TECHNICAL DATA

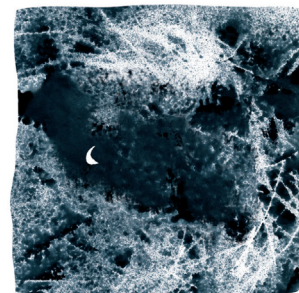
Acidity: 3.72 g/L

pH: 3.49

Alcohol

14.5%

LOS VASCOS



LE DIX
LOS VASCOS

95 JAMES SUCKLING
June 2022
POINTS

94 PTS VINOUS 6/22

92 PTS WINE SPECTATOR 2/23

91 PTS WINE ENTHUSIAST 11/22

A BEST OF YEAR' WINE 2022



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