

DOMAINES BARONS DE ROTHSCHILD LAFITE

## LOS VASCOS

LE DIX COSECHAS ANTIGUAS 2010

### 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

85% Cabernet Sauvignon, 10% Carménère, 5% Syrah

### TERROIR & VINTAGE NOTES

Le Dix is predominantly made from an old plot of Cabernet Sauvignon called El Fraile, which means the Monk. Nestled at the heart of the vineyard, the vines are planted at high density and produce high quality grapes of remarkable concentration. Selected Syrah and Carmenère are blended in to add complexity to the wine.

The growing season was characterized by low rainfall and spring temperatures that were cooler than usual. The grapes for Dix were harvested a little over a month after the terrible earthquake in the region. Taking place two weeks later than the previous year, the harvests were carried out entirely by hand in good conditions. Yields are slightly below average due to smaller bunches. However, the concentration of the berries was excellent, and the grapes offered a remarkable expression of fruit.

### WINEMAKING & AGEING

Le Dix is elaborated 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-overs are performed when necessary for a gentle extraction of the tannins and coloring compounds.

Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (50% new oak) for a period of 18 months.

### TASTING NOTES

Fine deep red color. Aromas of red and black fruit with a degree of maturity that ensures a pleasant freshness. Superb toasted, coffee and cinnamon notes; liquorice, dark chocolate, peppermint, and white and black pepper notes complete the bouquet. On the palate, the wine is intense, with plenty of volume and good structure. Fine, elegant tannins and a pleasant, round finish.

Le Dix is a wine of remarkable ageing potential.



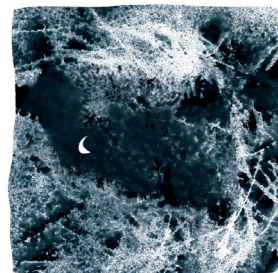
### WINEMAKER

Philippe Rolet

### TECHNICAL DATA

Alcohol  
14.0%

## LOS VASCOS



*Cosechas Antiguas*  
**LE DIX**  
LOS VASCOS

**95** DECANTER  
March 2019  
POINTS

**93** PTS WINE ENTHUSIAST 7/13  
**EDITOR'S CHOICE**

**93** PTS JAMES SUCKLING 6/14  
**91** PTS VINOUS 2/14



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