



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU LAFITE ROTHSCHILD

CARRUADES DE LAFITE 2008

BACKGROUND

Carruades de Lafite features characteristics similar to those of the esteemed Château Lafite Rothschild, but with their own personality linked to a higher percentage of Merlot in its composition, and plots of land that are clearly identified as producing Carruades. The origin of the name comes from the Carruades plateau, the name of a group of plots adjacent to the chateau's best vineyards, purchased in 1845 by Château Lafite. In the 20th century, the Carruades were marketed separately from Château Lafite before being integrated. The name Carruades was adopted as the name of Château Lafite Rothschild's second wine, which was called "Moulin des Carruades" prior to the 1980's.

APELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

45% Merlot, 51% Cabernet Sauvignon, 3% Petit Verdot ,
1% Cabernet Franc

VINTAGE NOTES

The growing season was closely monitored, coming after a severe winter and some spring frost. Flowering was not very productive, constant humidity favored disease and the summer was moderately warm. Fortunately, September was fine and so it was possible to wait for the grapes to fully ripen, with late harvests. These harvests took place from October 1st to October 16th.

WINEMAKING

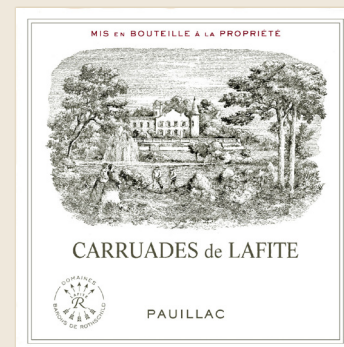
Pumping over and maceration times were adapted to each vat, according to the plot and the level of ripeness of the tannins. Alcohol and malolactic fermentation both took place in wooden and stainless steel vats with temperature control. Maceration lasted 15-20 days.

AGEING

18 months in barrels: 10% new barrels and 90% in one use barrels crafted at the Domaines Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Straightforward and very well structured, dense and lingering aftertaste in evolution. A very well and lively wine with a pleasant silky ending.



92 WINE ENTHUSIAST
POINTS April 2011

91 PTS JAMES SUCKLING 12/10

91 PTS ROBERT PARKER'S
WINE ADVOCATE 5/11

WINEMAKER
Charles Chevallier

TECHNICAL DATA

Acidity
3.8 g/L
Alcohol
12.5%

