

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU LAFITE ROTHSCHILD

CARRUADES DE LAFITE 2012

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.

APPELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

56% Cabernet Sauvignon, 38% Merlot, 3.5% Cabernet Franc, 2.5% Petit Verdot

WINEMAKING & VINTAGE NOTES

2012 was a relatively mild winter, the spring was mostly wet and rainy, especially April, with a hail storm on April 24th. Such conditions hampered fertilization, leading to fears of reduced yields. June and July alternated heat and humidity. The weather became more stable from the beginning of August, enabling the healthy grapes to finish ripening in good conditions. Nevertheless, there was considerable variation in the degrees of ripeness and a great deal of sorting work was carried out by our teams from the end of September. Harvests took place from September 28th - 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

Very floral nose with exceptional complexity. On the palate, fine balance on the attack continues with good flavor expression before a fairly long finish with lovely structure, still lively and with a hint of oak.

WINEMAKER

Charles Chevallier

TECHNICAL DATA

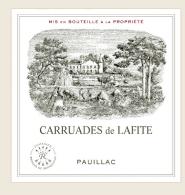
Acidity 3.39 g/L Alcohol

12.5%

PLEASE INQUIRE FOR PRICING







93 WINE ENTHUSIAST

92 PTS JAMES SUCKLING 2/15 90 PTS WINE SPECTATOR 3/15

