



CURRENT WINEMAKER

Eric Kohler

TECHNICAL DATA

Acidity
3.5 g/L
Alcohol
12.5%

DOMAINES BARONS DE ROTHSCHILD LAFITE

CHÂTEAU LAFITE ROTHSCHILD CHÂTEAU LAFITE ROTHSCHILD 2008

BACKGROUND

Château Lafite Rothschild is one of only five classified first growths and thus the designation as 1er Cru Classé. The vintage rankings of the Universal Paris Exposition in 1855 officially gave Lafite the rating as "Leader among fine wines."

The vineyard covers 277 acres and is divided into three separate areas: the hilly ground close to the Château, the plateau of the Carruades and a plot in the commune of Saint Estèphe (special permission was granted to incorporate these wines into the Pauillac appellation). The soil is composed of fine gravel mixed with aeolian sand and planted with four classic Médoc grape varieties: Cabernet Sauvignon (70%), Merlot (25%), Cabernet Franc (3%) and Petit Verdot (2%). The average age of the vines is 39 years old. It should be noted that vines younger than 10 years old are not used in the Grand Vin. This means that the average age of vines used in the Grand Vin (Château Lafite Rothschild) is closer to 45 years. The oldest plot, "La Gravière", was planted in 1886. In August 1886, Baron James de Rothschild purchased Château Lafite and it has remained in the family for six generations. The property is currently run by Saskia de Rothschild.

APPELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

84% Cabernet Sauvignon, 15% Merlot, 1% Petit Verdot

VINTAGE NOTES

The growing season was closely monitored, coming after a severe winter and some spring frost. Flowering was not very productive and constant humidity favoured disease. The summer was moderately warm. Fortunately, September was fine so it was possible to wait for the grapes to fully ripen. Harvest took place from October 1st–7th for the Merlot, from October 7th–14th for Cabernet Sauvignon, October 9th, 10th and 14th for the Cabernet Franc, and October 16th for the Petit Verdot.

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

20 months in new barrels crafted at the Domaines Barons de Rothschild Lafite cooperage.

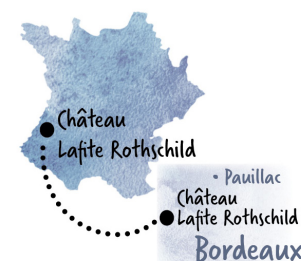
TASTING NOTES

Dominated by red fruit, the nose remains clear, precise and complex. In the mouth, the strength and classic style of this wine become apparent. There is fruit, substance, and tannins that are supple and tight at the same time.



98 WINE ADVOCATE
May 2011
POINTS

97 PTS WINE ENTHUSIAST 4/11
97 PTS DECANTER 12/17
95 PTS JAMES SUCKLING 12/10



TAUB FAMILY
SELECTIONS