

Vintages

2017

Cabernet Sauvignon 97% - Merlot 2,5% - Petit Verdot 0,5%

After a rather mild winter, there were two nights of severe frost in the spring, on 26 and 27 April, which inflicted major damage on Bordeaux's vineyards. Miraculously, Lafite emerged unscathed. Conditions then became excellent, with higher than usual temperatures and balanced, well-spaced rainfall. Flowering was early, and by mid-June the fruit had set almost two weeks earlier than usual. After some quite heavy rain at the end of June, temperatures remained slightly below average for the rest of the summer. This enabled a slow, steady

ripening of the grapes from "mi-véraison" (the middle of the period when the grapes change colour) to mid-September when the harvests began. A final rainy spell from 10 to 20 September disrupted the otherwise perfect weather, without impacting the quality of the grapes. The wines confirmed great potential, revealing a fairly classic character.

TASTING NOTES (AT BOTTLING):

Deep, dark colour. The nose is still reserved but offers a glimpse of enormous aromatic potential that will be revealed over time. Very fresh, with delicate notes of cedar and mint. Intense and vibrant on the palate, giving the impression of tremendous power still contained. Despite its youth, this wine presents a very harmonious character, in which one can already appreciate the qualities of a great Lafite, combining finesse and concentration.

Château Lafite Rothschild

PREMIER CRU CLASSÉ,
PAUILLAC

"Lafite has a soul, a beautiful, generous, kindly soul. Lafite turns bare earth into heaven. Lafite is harmony, a harmony between man and nature, because without our magnificent winegrowers, nothing would be accomplished."

Baron Eric de Rothschild

In 1815, Guillaume Lawton said of Château Lafite, "I consider it to be the the most elegant and delicate, with the finest substance of the three (Premier Crus). The location of its vines is one of the finest in the Médoc". In 1855 the Château was ranked as a Premier Grand Cru in the famous classification that was prepared for the Universal Exhibition of that year.



GRAPE VARIETIES

80 to 95% Cabernet Sauvignon, 5 to 20% Merlot, 0 to 5% Cabernet Franc and Petit Verdot. Note that there are some exceptional cases such as the 1994 vintage (99% Cabernet Sauvignon and 1% Petit Verdot) or the 1961 vintage (100% Cabernet Sauvignon).

AGEING IN OAK BARRELS

18 to 20 months in 100% new barrels.

AVERAGE ANNUAL PRODUCTION

16,000 cases.

TASTING ADVICE +

Decanting: 2 hours or more

Tasting temperature: 16 -18°C