



# CHÂTEAU LAFITE ROTHSCHILD 1er Grand Cru Classé 2018

Art. Nr.: 1234918

**Hersteller:** Château Lafite-Rothschild, Pauillac

**Land:** Frankreich

**Region (Betriebssitz):** Bordeaux

**Gebiet (Betriebssitz):** Pauillac

**Jahrgang:** 2018

**Rebsorte:** Cabernet Sauvignon, Merlot, Petit Verdot

**Alkoholgehalt:** 13,3 %

**Kategorie:** Rotwein

**Süße:** Trocken

## **Bewertung:**

**Robert Parker Wine Advocate:** 100

**Falstaff:** 98

**James Suckling:** 99

## **Speiseempfehlung:**

**Geflügel:** Grillen/Braten

**Rind:** Gebacken

**Flaschengröße:** 0,75 Liter

**Verschluss:** Naturkork

**Einzelflaschenpreis: € 1573.70**

### **Verkostnotiz**

**JAMES SUCKLING:** "A very compact and linear Lafite with a fantastic mouthfeel of intense but ever so refined tannins that draw a straight line through the middle of the wine. It's full-bodied yet compact with complex character of plums, blackcurrants, cigar tobacco, cedar and hints of hazelnuts and coffee. Salty. Orange zest at the end. Delicacy with power. Richness with softness. Glamorous. Lasts for minutes at the finish."

**WINE ENTHUSIAST:** "This wine is packed with plenty of dark fruits and structured tannins that offer an immense power, while also keeping the elegance and richness of a grand Pauillac. With 91% Cabernet Sauvignon in the blend, the wine has fine tannins as well as bright acidity. It is a great wine with a long-term future. - Roger Voss"

**ROBERT PARKER - THE WINE ADVOCATE:** "The 2018 Lafite Rothschild is blended of 91% Cabernet Sauvignon, 8.5% Merlot and 0.5% Petit Verdot and has 13.3% alcohol. The Merlot was harvested September 17-24, the Cabernet Sauvignon was harvested September 25 to October 5, and the Cabernet Franc was harvested on September 24. It has a deep purple-black color and then WOW - what a nose. It comes sashaying out of the glass with bags of grace and perfume, revealing notions of lilacs, red roses, fragrant soil, cinnamon stick and Morello cherries with a core of blackcurrant cordial, fresh black plums, redcurrant jelly and tapenade plus a waft of iron ore. Medium-bodied, the palate has wonderful, tightly wound layers of black, red and blue fruits intermingled with floral, earth and mineral notions and a rock-solid frame of the most finely pixelated tannins you can possibly imagine. Anyone who wants to see what I mean when I babble about the Lafite tannins needs to try this benchmark. The finish goes on, and on, and on. If this wine doesn't get Bordeaux lovers hearts' racing, nothing will. - Lisa Perrotti-Brown"



close to tasting the wine you can feel the layers building. It conveys with lots of power and depth, deep black fruits on the nose. Is it better than the 2016? It's hard to say at this stage but it certainly feels its equal. It's a wine that takes 10 rather than 14 years before reaching its drinking window. It's a wine that is very few wines have been so unmarked by the extremes of the vintage, or as technical director Eric Kohler puts it; 'Even after 25 years of working at Lafite I continue to be full of admiration for this terroir. Other plots that we own reacted to the heat at times, but Lafite just kept sailing on as usual'. - Jane Anson"

is and the sense of effortless elegance that Lafite always brings. From rosemary to saffron on the palate. Is it better than the 2016? It's hard to say at this stage but it certainly feels its equal. It's a wine that takes 10 rather than 14 years before reaching its drinking window. It's a wine that is very few wines have been so unmarked by the extremes of the vintage, or as technical director Eric Kohler puts it; 'Even after 25 years of working at Lafite I continue to be full of admiration for this terroir. Other plots that we own reacted to the heat at times, but Lafite just kept sailing on as usual'. - Jane Anson"

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarter Wasserrand. Intensives schwarzes Beerenkonfit, tabakige Nuancen, ein Hauch von Edelholz. Komplex, engmaschi, feine Herzkirschen, reife Tannine, geprägt von guter Frische, rotbeerige Nuancen im Abgang, feinsensreich und delikater, salziger Touch im Abgang, sicheres Entwicklungspotenzial. - Peter Moser"