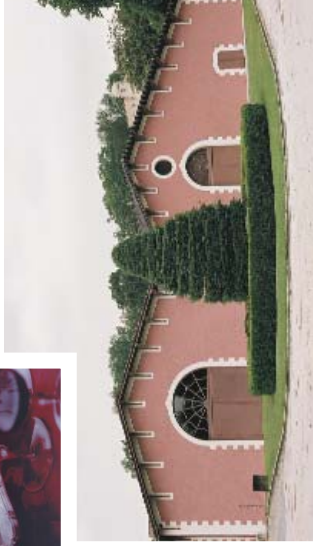


ROTHSCHILD RÉSERVES

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)
MÉDOC & BORDEAUX, FRANCE



As owners of Château Lafite Rothschild for five generations, the Barons de Rothschild (Lafite) are determined to ensure their role as stewards of world-renowned quality. For many years, the Barons de Rothschild (Lafite) have complemented their fine wines from their prestigious vineyards with a line of wines great for casual enjoyment, known as their "Reserves".

To share in the spirit of "Reserve des Barons", Domaines Barons de Rothschild (Lafite) decided to offer different appellations to customers and friends. These include the Réserve Pauillac, Réserve Médoc, Bordeaux Rouge and Bordeaux Blanc.



The Reserves are selected by the Domaines Barons de Rothschild (Lafite) teams in a spirit of tradition and in a style similar to the wines of Château Lafite Rothschild and Duhart-Milon.

The "Reserves" benefit from the art and knowledge of the Domaines Barons de Rothschild (Lafite) teams, who take their skills to various soils. The Réservees are part of Domaines Barons de Rothschild's (Lafite) desire to produce wines from the finest Bordeaux soils which can be casually enjoyed.

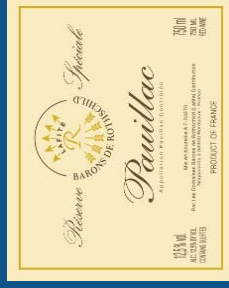


Réserve Spéciale Pauillac

Réserve Spéciale Médoc

Réserve Spéciale Bordeaux Rouge

Réserve Spéciale Bordeaux Blanc



LAFITE RÉSERVE SPÉCIALE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Pauillac, France



Lafite Réserve Spéciale Pauillac 2009

THE VINEYARD

The prestigious Barons de Rothschild family has owned vineyards in Bordeaux for generations. In addition to the wines issued from their world-renowned vineyards, Les Domaines Barons de Rothschild (Lafite) has been elaborating a range of wines which are easy and pleasant to drink called "Réserve".

HARVEST & AGEING

Inspired by a grand tradition of quality, the Domaines teams have one priority: selection. Their mastery and perfect knowledge of Bordelais cepages are responsible for the unparalleled quality of their wines. The 2009 vintage met the five conditions necessary for a great year in Bordeaux: homogeneous, early flowering and setting (early June) with hot, dry, sunny weather; an equally early start to the ripening process (véraison), beginning in late July, complete ripeness due a warm, dry August and September, and finally dream harvests starting late in September, in perfect weather conditions. The 2009 Pauillacs are powerful, rich and concentrated, a great vintage for the AOC! The harvest was from the 25th of September to the 10th of October. After de-stemming and crushing, the selected plots were vinified separately. The temperature was controlled in the vats to help alcoholic fermentation and maceration for 3 to 4 weeks. The wine was aged (50% in barrels) for 12 months in barrels, followed by fining with egg whites.

WINEMAKER'S NOTES

Deep ruby red in color. Intense, delicate and complex on the nose, dominated by notes of leather and wax polish. Jammy aromas of Morello cherries and spices (cinnamon, nutmeg) develop with swirling. A robust, rich wine with powerful, ripe, well-integrated tannins. The finish is very long, with spices and liquorice.

Controlled Appellation: Bordeaux

Yield: 45 hl/ha

Bottling: March 2010

Grape Varieties: 65 % Cabernet Sauvignon, 35 % Merlot

Production: 9,000 cases

Finished Alcohol: 13%

Acidity: 3.28 g/l

Residual Sugar: <2g/l

pH: 3.79 g/l



LAFITE RÉSERVE SPÉCIALE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Médoc, France



Lafite Réserve Spéciale Médoc 2009

THE VINEYARD

Les Domaines Barons de Rothschild (Lafite), has owned vineyards in the Bordeaux area for generations, and have at heart the responsibility of ensuring the worldwide renowned quality of their wines. In addition to the well-known wines issued from their prestigious vineyards, Les Domaines Barons de Rothschild (Lafite) have been elaborating for many years a range of wines which are pleasant to drink with friends. The Barons refer to these wines as their "réserves".

HARVEST & AGEING

Moved by their tradition of quality, the Les Domaines Barons de Rothschild (Lafite) teams have one key objective, "selection." This will be proved at all stages of the elaboration, whether vine, vinification or bottling is concerned. The teams' mastery and perfect knowledge of the Bordelais cepages play a great part in their search for quality. The Medoc assemblages are under the permanent control of Les Domaines Barons de Rothschild (Lafite) Technical Management and the elaboration of the réserve Medoc benefits from the same care as that given their other wines. Harmony in the assemblage makes this wine easily identified with the appellation which remains famous in Bordeaux tradition. The 2009 vintage met the five conditions necessary for a great year in Bordeaux: homogeneous, early flowering and setting (early June) with hot, dry, sunny weather; an equally early start to the ripening process (véraison), beginning in late July, complete ripeness due a warm, dry August and September, and finally dream harvests starting late in September, in perfect weather conditions! The wines of the Médoc show great quality, with superb aromatic expression, ripe, silky tannins, and a freshness in the finish which perfectly balances the sometimes high levels of alcohol. The Merlot was harvested from the 23rd to the 30th of September, and the Cabernet Sauvignon from the 1st to the 8th of October. Vinification takes place in stainless steel and maceration lasted 2-3 weeks. The wine is partially aged in barrel.

WINEMAKER'S NOTES

The wine has a deep crimson red color. Aromatic and intense on the nose, combining jammy aromas of fruit (strawberries, blackcurrants) with notes of liquorice. The palate is round and balanced, with ripe, velvety tannins, and spicy, powerful flavors (cinnamon, black pepper).

Controlled Appellation: Médoc

Grape Varieties: Cabernet Sauvignon 60 %, Merlot 40 %

Yield: 45hl/ha

Finished Alcohol: 13.5%

Residual Sugar: <2 g/L

Total Acidity: 3.14 g/L



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

LAFITE RÉSERVE SPÉCIALE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Bordeaux, France



Lafite Réserve Spéciale Rouge 2010

THE VINEYARD

The prestigious Barons de Rothschild family has owned vineyards in Bordeaux for generations. In addition to the wines issued from their world-renowned vineyards, Les Domaines Barons de Rothschild (Lafite) has been elaborating a range of wines which are easy and pleasant to drink called "Réserve".

HARVEST & AGEING

Inspired by a grand tradition of quality, the Domaines teams have one priority: selection. Their mastery and perfect knowledge of Bordelais cepages are responsible for the unparalleled quality of their wines. 2010 saw poor weather conditions during the flowering period of some grape varieties (the Cabernet and late Merlots) resulting in frequent flower abortion and uneven grape size. Combined with a historic drought, this produced an average yield that was 15% down on 2009. However, this enhanced the overall quality of the wines, which were exceptionally rich in tannins, with high levels of alcohol balanced by strong acidity, giving the wines freshness and longevity. The 2010 Bordeaux reds are powerful, lively and balanced. 2009/2010: a double success! The harvests were from the 15th of September to the 15th of October. Vinification was carried out in the traditional method and thermovinification (50% of the batches). The selected plots were vinified separately in stainless steel vats, after being de-stemmed and crushed. This was followed by alcoholic fermentation under temperature control and maceration over 2 weeks. Ageing took place in vats. Fining with egg whites and cold stabilization were operated before bottling the wine. Continual controls (sensory, microbiological and chemical) were carried out throughout the wine making stages.

WINEMAKER'S NOTES

The color is a deep purple with good intensity. Powerful and seductive, with aromas of ripe fruit (blackcurrants, Morello cherries) and hints of candied violet and liquorice. The palate is generous, rich and full-flavored, long finish with hints of pepper and liquorice.

Controlled Appellation: Bordeaux

Grape Varieties: 55% Merlot, 45% Cabernet Sauvignon

Yield: 35hl/ha

Production: 60,000 cases

Finished Alcohol: 13.5% vol

Residual Sugar: <2 g/l

Total Acidity: 3.10 g/l

pH: 3.50



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

LAFITE RÉSERVE SPÉCIALE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Bordeaux, France



Lafite Réserve Spéciale Blanc 2010

THE VINEYARD

The prestigious Barons de Rothschild family has owned vineyards in Bordeaux for generations. In addition to the wines issued from their world-renowned vineyards, Les Domaines Barons de Rothschild (Lafite) has been elaborating a range of wines which are easy and pleasant to drink called "Réserve".

HARVEST & AGEING

Inspired by a grand tradition of quality, the Domaines teams have one priority: selection. Their mastery and perfect knowledge of Bordelais cepages are responsible for the unparalleled quality of their wines. In 2010, the spring season had been very favorable for the ripening of the grapes. June was quite wet but July, August and September were ideal; sunny days combined with cool nights allowed to preserve flavours, acidity and complexity of white grapes. The harvest took place from September 6th to the 20th in very good conditions, unhurriedly, thanks to perfect sanitary conditions and a pleasant late autumn. Vinification took place in stainless steel vats. Alcohol fermentation took place at 16 degrees celsius. Maceration took about 12 hours. And ageing took place on fine lees in stainless steel tanks.

WINEMAKER'S NOTES

Straw yellow and pale color with green glints. On the nose, the wine is aromatic and flattering, dominated by aromas of tropical and citrus fruits (grapefruit, lime) and some notes of box. In mouth, it is a lively and fresh wine. Easy to drink. The Sauvignon brings flavours and vivacity while Sémillon gives fullness and balance at the end.

Controlled Appellation: Bordeaux

Grape Varieties: 60% Sémillon, 40% Sauvignon Blanc

Production: 15,000 cases

Finished Alcohol: 12.0%

Residual Sugar: 1.8 g/L

Total Acidity: 3.83 g/L

pH: 3.15



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com