

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LES LÉGENDES

MÉDOC 2018

BACKGROUND

The Rothschild family has been producing wine in Bordeaux since 1868. For six generations, they got to know this beautiful landscape and understand the unique traits of the vines from each appellation. Three decades ago, the family was inspired to create a new wine series, where each wine would be the epitome of the appellation it came from. Their motivation was simple: to ensure wine lovers everywhere could dive into Bordeaux and taste the originality of each appellation. *And so, the Les Légendes range was born.*

The production of Les Légendes wines is supervised by our oenologist, Diane Flaman. The new Les Légendes range has greatly benefited from Diane's ambition to create long term partnerships with vineyard growers around each appellation. Domaines Barons de Rothschild (Lafite) has made excellence in wine-making practices the basis of its development. Diane elaborates wines following the same approach: passion, discipline, humility, excellence and harmony.

For over 150 years, our master winemakers have been crafting the finest Bordeaux wines. Generations of local knowledge have taught our grape growers exactly how to create the most exceptional Médoc. This peninsula takes its name from the latin 'In medio Aquae', meaning in the middle of the waters. It's this unique situation between Gironde Estuary and the Atlantic that ensures the slow ripening of the cabernet sauvignon, the king of grapes, which gives our Médoc its extraordinary taste.

APPELLATION

Médoc, France

VARIETAL COMPOSITION

50% Merlot, 40% Cabernet Sauvignon, 10% Petit Verdot

TERROIR & VINTAGE NOTES

Médoc Appellation stretches on the left bank of the Gironde Estuary, north of Bordeaux; It benefits from an exceptional situation and a unique terroir. The gravelly hilltops characteristics of the region produce great wines with great aging potential. Wines coming from clay and limestone terroir are fine and elegant and can be appreciated in their youth.

2018 will no doubt be one of Bordeaux's great vintages, despite some particularly capricious weather: an exceptionally rainy winter and spring resulted in an unprecedented threat of mildew, the like of which had not been seen in living memory; May and July then brought devastating hailstorms that destroyed up to 80% of some vineyards. Fortunately, the situation improved dramatically over the summer, which was the hottest since 2003. Conditions were ideal for the grapes to ripen: the contrast between warm, sunny days and cool nights resulted in good aromatic concentration and an excellent balance of sugar and acidity.

WINEMAKING

This wine is made in the traditional Bordeaux methods : grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Total maceration time lasts between two and three weeks, with gentle pump overs to help extraction of the tannins and color. This wine is subtly wooded, in order to keep a good balance between the fruit and the oak.

TASTING NOTES

A carefully selected blend of Cabernet Sauvignon and Merlot. Our Médoc is partly aged in oak for a period of eight months, which confers the wines its characteristic notes of vanilla with smoky undertones and contributes to its complexity. This full-bodied wine is well-balanced and complex, a fine example of this famous appellation.



WINEMAKER

Diane Flaman

TECHNICAL DATA

Acidity
3.31 g/L - pH: 3.65

Alcohol
14.5%

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