

WINEMAKER

Diane Flamand

TECHNICAL DATA

Acidity

3.16 g/L - pH: 3.57

Alcohol

14%

DOMAINES BARONS DE ROTHSCHILD LAFITE

LES LÉGENDES

SAINT-EMILION 2019

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 Flamand. 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 creates 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 that the key to creating sensational Saint-Émilion wine lives underground. The limestone rich soil on the Right Bank is ideal for growing the Merlot grape. It's secrets like these that produce the voluptuous wines that Saint-Émilion is famed for.

APPELLATION

Saint-Emilion, France

VARIETAL COMPOSITION

90% Merlot, 10% Cabernet Franc

TERROIR & VINTAGE NOTES

Saint Emilion is nestled on the right bank of the Dordogne, 25 miles east of Bordeaux; It presents a great diverstiy of soils due to erosion, between a fossil rich limestone bedrock, sandy-gravelly hilltops, clay limestone and sand on clay. The resulting wines range from fine and aromatic to more souple and generous.

2019 was a year of contrasts, and was characterized by tremendous variation. A cool spring, scorching heat in the summer and dry weather throughout the year prevented the development of diseases. However, cold, rainy weather in June disrupted flowering, and water stress, which varied depending on the area and the terroir, resulted in some instances of ripening being checked. The berries were therefore small, resulting in lower than usual yields. Fortunately, there was some rain after September 22nd, which relaunched the ripening process and enabled the red grape varieties to reach a good level of maturity.

WINEMAKING & AGEING

This wine is made in the traditional Bordeaux methods: grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Fermentation is conducted at 86°F and is followed by three weeks of maceration with regular pumping-over to ensure a good extraction of the tannins and color.

After malolactic fermentation, 60% of the wine is transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Dark garnet color, brilliant. Very aromatic nose, mixing notes of roasting (toasted, grilled), sweet spices (cinnamon, nutmeg) with aromas of ripe fruit. The palate is tense with a long and spicy finish.















WINE ENTHUSIAST December 2023 **POINTS**



