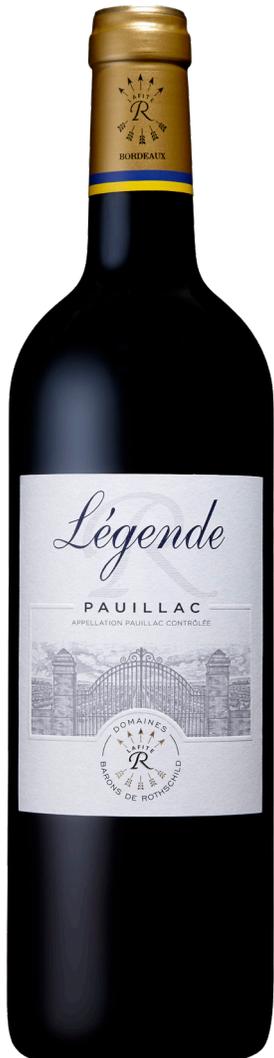


DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LÉGENDE

PAUILLAC 2014



BACKGROUND

The prestigious Barons de Rothschild family has owned vineyards in Bordeaux for generations. In addition to the wines issued from their world-renowned vineyards, Domains Barons de Rothschild (Lafite) elaborates on a range of wines which are easy and pleasant to drink called "L'Égènde". Inspired by a grand tradition of quality, the Domains teams have one priority: selection. Their mastery and perfect knowledge of Bordelais cépages are responsible for the unparalleled quality of their wines.

APPELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

70% Cabernet Sauvignon, 30% Merlot

VINTAGE NOTES

The summer of 2014 was rather gloomy, little sunshine and low temperatures. Beautiful weather arrived in early September and stayed constant until the end of October, saving the vintage. The Indian summer gave the vines optimal ripening conditions, and the grapes reached a balance between sugar, acidity and phenols worthy of a great vintage. The Cabernet Sauvignon and Cabernet Franc benefited the most from the superb late season and offered excellent quality.

WINEMAKING

Grapes were harvested from September 19th to October 10th. Vinification took place in steel vats, alcohol fermentation took place between 82-86°F, and maceration took approximately 3 to 4 weeks.

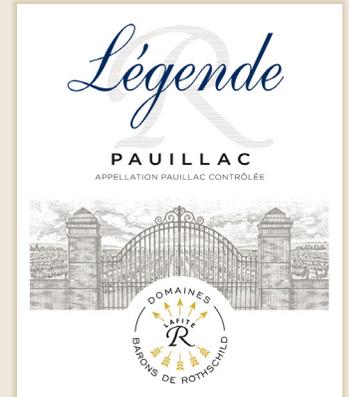
AGEING

The wine is partially (60%) aged in oak barrels crafted at the Domains Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Intense ruby color. Subtle and elegant notes of dried fruit (figs), black pepper and cocoa powder. A powerful, structured wine, with well-integrated tannins and a long aromatic black pepper, licorice finish.

L'Égènde



"L'Égènde wines are very aromatic. They are like characters with different personalities and I hope you will enjoy meeting them as I enjoy making them.

That is the magic of Bordeaux."

– Diane Flamand, Winemaker
Domains Barons de Rothschild (Lafite)



WINEMAKER

Diane Flamand

TECHNICAL DATA

Acidity
3.94 g/L - pH: 3.52

Alcohol
12.7%

Residual Sugar
<2 g/L



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