

DOMAINES BARONS DE ROTHSCHILD LAFITE

LES LÉGENDES

BORDEAUX BLANC 2021

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 exactly how to get our Bordeaux Blanc so incredibly crisp and aromatic: harvesting the grapes before sunrise. This keeps the grapes cold and preserves their delicate aromas, producing wine that's bursting with flavor from the moment it's opened.

APPELLATION

Bordeaux, France

VARIETAL COMPOSITION

90% Sauvignon Blanc, 10% Sémillon

TERROIR & VINTAGE NOTES

Les Légendes Bordeaux Blanc comes from the Entre-deux-Mers region. The vineyard rests on the hillsides located between the two rivers South East of Bordeaux: the Dordogne and the Garonne. This vast territory offers an interesting diversity of terroirs, exposures and soils (sand, clay, gravel, limestone) suited to the production of red and white wines. The dry whites are made mainly of a blend of Sauvignon Blanc and Semillon.

2021 will be remembered by Bordeaux winegrowers as one of the most difficult vintages to manage in the last thirty years: patience and dedication were required throughout the growing cycle. A heavy frost in the spring led to a historically low harvest. The threat of diseases such as mildew reached unprecedented levels due to the conditions created by a cool, wet summer. Fine weather returned in August, enabling the grapes to ripen, but then rainy spells in September resulted in the development of botrytis.

Harvesting began on September 6th for the Sauvignon Blanc, about 10 days later than in previous years. 2021 saw the return of an "old-fashioned" vintage, with moderate alcohol levels and very different alcohol/acid balance from recent sunny vintages such as 2018 and 2020.

WINEMAKING & AGEING

After pressing the grapes, a cold maceration (40°F) takes place (3-4 days) in order to extract more aromas from the skins contact. The juice is then fermented at low temperature (61°F) in stainless steel vats. No malolactic fermentation keeps the freshness and acidity of the wine. The wine is aged on lees in vats for several weeks in order to achieve volume and richness.

TASTING NOTES

Pale gold color. The nose is fine and elegant, mixing aromas of white flowers (acacia) with mineral notes. The palate is harmonious, fresh and balanced.



WINEMAKER

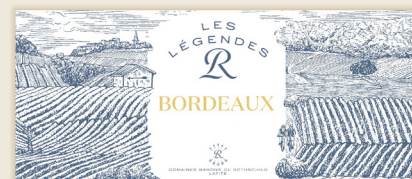
Diane Flamand

TECHNICAL DATA

Acidity
4.23 g/L - pH: 3.16

Alcohol
11.5%

LES
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IN OUR ROOTS FOR
GENERATIONS

