

DOMAINES BARONS DE ROTHSCHILD LAFITE

LES LÉGENDES

BORDEAUX BLANC 2022

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.

2022 is a vintage marked by certain climatic excesses which followed one another with varying degrees of intensity from April onward (frost, hail, drought and heatwave) and will be remembered as one of the earliest vintages of the last 20 years. A mild and dry winter led to an early bud break, flowering was rapid and homogeneous thanks to the perfect climatic conditions (warm and dry). Thanks to the high water reserves of the year 2021, the vines resisted the heat wave and drought during the summer. Two welcome thunderstorms in August allowed all the grape varieties to finish their maturation in style. The first white grape harvests began on August 16th.

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

Bright straw yellow color. Very aromatic and flattering nose, mixing floral notes (lily) with ripe fruit aromas (white peach, pineapple, lychee).

The mouth is ample, round, balanced with a good freshness on the finish. This wine can be enjoyed on its own as an aperitif, or with fish and white meats.



WINEMAKER

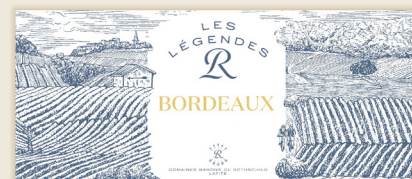
Diane Flamand

TECHNICAL DATA

Acidity
3.39 g/L - pH: 3.12

Alcohol
12.2%

LES
LÉGENDES
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IN OUR ROOTS FOR
GENERATIONS



TAUB FAMILY
SELECTIONS