

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LÉGENDE

MÉDOC 2016



BACKGROUND

The prestigious Barons de Rothschild (Lafite) family has owned vineyards in Bordeaux for generations. In addition to the wines issued from their world renowned vineyards, Domains Barons de Rothschild (Lafite) has been elaborating 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

Médoc (Bordeaux), France

VARIETAL COMPOSITION

60% Cabernet Sauvignon, 40% Merlot

VINTAGE NOTES

2016 has been a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality! It was, however, a difficult year for winegrowers, with a very wet start to the growth cycle (31 inches of rain over the first six months of the year), a very dry period from 1 July to 13 September, and finally localized thunderstorms and a beautiful Indian summer that enabled the grapes to reach optimal ripeness. The wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours. The left bank and the Cabernet Sauvignon grapes have produced the vintage's most successful wines.

WINEMAKING

The harvest took place from September 22nd to October 20th. Vinification took place in stainless steel vats and alcohol fermentation took place at 86°F, maceration took approximately 2-3 weeks.

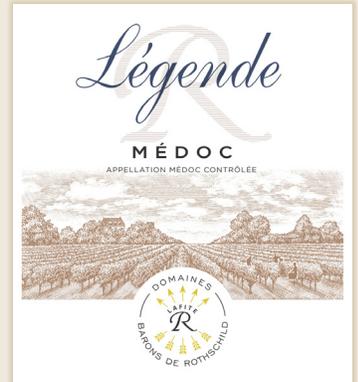
AGEING

50% of the final blend is aged in barrels.

TASTING NOTES

Deep crimson-purple. Subtle and refined, mingling notes of polish with aromas of candied liquorice and Morello cherries. Elegant and well structured, with tight, dense tannins on the palate and a pleasant hint of liquorice on the finish, this wine already has a great deal of charm, and also has the structure to improve further with age.

L'Égènde



90 POINTS
DECANTER
October 2020



WINEMAKER

Diane Flamand

TECHNICAL DATA

Acidity
3.2 g/L - pH: 3.64
Alcohol
13.5%
Residual Sugar
<2 g/L



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