LÉGENDE R MÉDOC CNY 2019

The Lafite 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, Légende R range was born.



VINEYARD ATTRIBUTES

Appellation : AOC Médoc, Bordeaux, France
Médoc Appellation stretches on the left bank of the Gironde Estuary, North of Bordeaux.

Terroir : Médoc benefits from an exceptional situation and a unique terroir. The gravelly hilltops characteristics of the region produce great wines with great aging potential. Wines coming from clay and limestone terroir are fine and elegant and can be appreciated in their youth.

VINTAGE SUMMARY

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, causing coulure and millerandage. Furthermore, 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 22 September, which relaunched the ripening process and enabled the red grape varieties to reach a good level of maturity.

WINE MAKING SCHEME

This wine is made in the traditional Bordeaux method : grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Total maceration time lasts around 3 weeks, with regular pumping overs, to obtain good concentration of tannins and colour. The wine is then ready for the ageing under oak (around 50% of the final blend).

TASTING NOTES

Beautiful deep garnet colour.
The aromatic nose is dominated by spicy aromas (vanilla and nutmeg). The palate is full-bodied, supple and balanced with subtle, perfectly integrated oaky notes, continuing into a long spicy finish. A fine example of this elegant vintage in the Médoc.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 50%, Merlot 50%
Alcohol content : 13.5 % vol.
pH : 3.57
Total acidity : 3.40 g/l