



SAINT-ÉMILION 2018

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 Saint-Émilion, Bordeaux, France

Saint Émilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux.

Terroir : Saint Émilion presents a great diversity of soils due to erosion, between a fossil rich limestone bedrock, sandy-gravelly hilltops, clay limestone and sand on clay. The resulting wines range from fine and aromatic to more supple and generous.

■ VINTAGE SUMMARY

Despite particularly capricious weather conditions, 2018 is one of Bordeaux's great vintages. An exceptionally rainy winter and spring resulted in an unprecedented threat of mildew, and there were violent hailstorms in May and July that destroyed 80% of the crop in some vineyards. Fortunately, the situation improved over the summer, which was the hottest since 2003. Conditions were then ideal for the grapes to ripen thanks to the contrast between warm, sunny days and cool nights, resulting in good aromatic concentration. Wines produced from the cooler terroirs (clay and limestone), such as in Saint-Émilion, were among the most successful of the vintage.

■ WINE MAKING SCHEME

This wine is made in the traditional Bordeaux methods : grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Fermentation is conducted at 30°C and is followed by three weeks of maceration with regular pump-over to ensure a gentle extraction of the tannins. After malolactic fermentation, 60% of the wine is transferred into French oak barrels for a period of 12 months.

■ TASTING NOTES

Deep ruby-red colour with superb brightness.

Intense, complex nose, dominated by jammy notes of red fruit such as strawberry and Morello cherry, evolving with subtle oaky aromas.

After a persistent attack on the palate, the wine develops with noticeable yet well-integrated tannins, making way for a fresh, flavourful finish.



TECHNICAL INFORMATION

Varietals : Merlot 90%, Cabernet franc 10%

Yield : 40 hL/ha

Alcohol content : 14 % vol.

pH : 3.60

Total acidity : 3.44 g/l