# SAGA

## SAINT-EMILION 2019

Generations of local knowledge have taught our grape growers the secrets of each appellation. They know where to source the best grapes to create the most outstanding wines.




### VINEYARD ATTRIBUTES

**Appellation** : AOC Saint-Emilion, Bordeaux, France
Saint Emilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux. It is an unique appellation in Bordeaux, where an abundance of smaller vineyards make a mosaic of the landscape.

**Terroir** : In addition to providing an amazing network of underground rivers and passageways in Saint-Émilion, the incredible limestone rocks carved out of the hills have generated calcary soils known amongst the best in the world for its Merlot. Thus, producing voluptuous, complex wines that are a true joy to drink.

### VINTAGE SUMMARY

2019 was a year of contrasts. A cool spring, followed by scorching heat in the summer and dry weather throughout the year prevented the development of disease. However, cold and rainy weather in June disrupted the flowering, causing flower abortion and millerandage. Furthermore, water stress, which varied depending on the area and the terroir, affected the ripening process in some places. As a result the berries were smaller than usual, resulting in lower yields. Fortunately, there was some rain as of September 22nd, 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 tanks for fermentation. Fermentation is conducted at 30°c and is followed by three weeks of maceration with regular pumping-over to ensure a gentle extraction of tannins and color. After malolactic fermentation, half the wine is transfered into French oak barrels for a period of 8 to 10 months.

### TASTING NOTES

Dark garnet color, brilliant.
Very aromatic nose, mixing toasty notes with sweet spices (cinnamon, nutmeg) and aromas of ripe fruit.
Nice tension on the palate with a long and spicy finish.

### TECHNICAL INFORMATION

**Varietals** : Merlot 85%, Cabernet franc 15%
**Alcohol content** : 14 % vol.
**pH** : 3.57
**Total acidity** : 3.16 g/l