



## SAGA R PAUILLAC 2018

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 Pauillac, Bordeaux, France

Pauillac is located 40km North of Bordeaux on the left bank of the Gironde estuary. The wine is sourced from some of the best vineyards in Pauillac. They confer the wine its incomparable elegance.

**Terroir** : Pauillac enjoys exceptional climatic and geological conditions to make outstanding wines. The local landscape is almost white in colour, due to the light coloured pebbles that cover the gravelly soil. It's these different layers of soil that contribute to the complexity of the wine, giving Pauillac its signature, elegant characteristics.

### ■ VINTAGE SUMMARY

2018 was an exceptional vintage in Pauillac, despite particularly capricious weather, with a rainy winter and spring that resulted in one of the worst threats of mildew in living memory. Fortunately, the situation improved dramatically over the summer, which was the hottest since 2003. Conditions then became ideal for ripening the grapes. The contrast between warm, sunny days and cool nights resulted in good aromatic concentration and an excellent balance of sugar and acidity.

### ■ WINE MAKING SCHEME

This wine is made according to the traditional Bordeaux method. Grapes are destemmed and crushed before being placed in vats for fermentation. Fermentation is followed by 3 to 4 weeks of maceration with regular pumping-over to ensure a gentle extraction of the tannins. 60% of the wine is aged in French oak barrels for a period of 12 months.

### ■ TASTING NOTES

Deep garnet colour.

Elegant nose, combining leather, wax polish and tobacco aromas. On the palate, the wine is supple and full-bodied with velvety tannins. It is elegant and refined wine with a fresh, aromatic finish. A fine example of the 2018 vintage.



### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 50%, Merlot 50%

**Yield** : 40 hL/ha

**Alcohol content** : 13.5 % vol.

**pH** : 3.57

**Total acidity** : 3.62 g/l