



BORDEAUX BLANC 2022

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 Bordeaux, France

Saga R Bordeaux blanc comes from the Entre-deux-Mers region.

Terroir : Entre-deux-Mers vineyard rests on the hillsides located between the two rivers South East of Bordeaux: the Dordogne and the Garonne. To get our Bordeaux Blanc so incredibly crisp and aromatic we harvest the grapes before sunrise. This keeps them cold and preserves their delicate aromas, producing wine that's bursting with flavour from the moment it's opened.

■ VINTAGE SUMMARY

2022 is a vintage marked by climatic excesses which followed one another with varying degrees of intensity from April onwards (frost, hail, drought and heatwaves) and will be remembered as one of the earliest vintages of the last 20 years. A mild and dry winter led to an early bud break, flowering was prompt and homogeneous thanks to the perfect climatic conditions (warm and dry) and the parasite pressure was very low. Thanks to the high water reserves of the 2021 vintage, the vines resisted rather well to the drought during the summer. Two thunderstorms in August allowed all the grape varieties to reach full maturation. The first white grape harvests began on August 16th.

■ WINE MAKING SCHEME

After pressing of the grapes, a cold maceration (4°C) takes place during a few days (3 to 4 days) in order to extract more aromas from the skins contact. The juice is then fermented à low temperature (16°C) in stainless steel vat. No malolactic fermentation to keep the freshness and the acidity of the wine. The wine is aged on lees in vats a few weeks in order to get more volume and richness in mouth.

■ TASTING NOTES

Bright yellow colour.

Very aromatic on the nose, mixing floral notes of lily with ripe fruit aromas (white peach, pineapple, lychee).

The wine is ample on the palate, round and balanced with a good freshness on the finish.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 90%, Sémillon 10%

Alcohol content : 12,2 % vol.

pH : 3,12

Total acidity : 3,39 g/l