


# SAINT-EMILION 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 Saint-Emilion, Bordeaux, France
Saint Emilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux.

**Terroir** : Saint Emilion presents a great diverstiy 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 souple and generous.

## 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 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 pumping - over to ensure a good extraction of tannins and color. After malolactic fermentation, 60% of the wine is transfered into French oak barrels for a period of 12 months.

## TASTING NOTES

Dark garnet color, brilliant.
Very aromatic nose, mixing notes of roasting (toasted, grilled), sweet spices (cinnamon, nutmeg) with aromas of ripe fruit. The mouth is tense with a long and spicy finish.

### TECHNICAL INFORMATION

**Yield** : 40 hL/ha
**Alcohol content** : 14 % vol.
**pH** : 3.57
**Total acidity** : 3.16 g/l