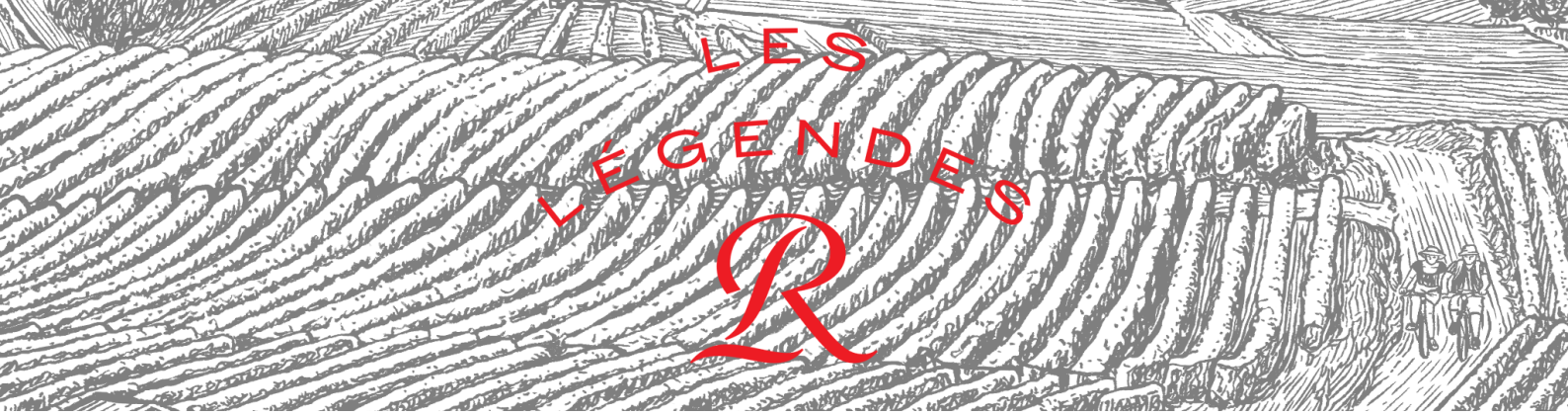

BORDEAUX BLANC 2023

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, the Les Légendes R range was born.

VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France
Les Légendes 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

2023 will be remembered by Bordeaux winemakers as a challenging vintage, saved by an exceptional Indian summer. The cold winter and abundant rainfall in the early part of the year are typical of the Bordeaux oceanic climate. Between April and June, a warm and humid weather pattern sets in, resulting in unprecedented mildew pressure. It is during flowering, in June, that the pressure is the strongest with an alternation of rain and heat causing significant crop losses (75% of Entre Deux Mers is affected) and requiring meticulous monitoring in spared vineyards. After a cooler than normal August, a heatwave between August 18th and 24th changes the face of the vintage: summer settles in September with very hot and dry weather, allowing excellent ripening of the white grape varieties which are harvested from August 23 onwards.

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 through skin 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

Pale straw color. The nose is highly aromatic, dominated by notes of exotic fruit (passion fruit, pineapple) and citrus. On the palate, the wine shows good volume, perfectly balanced by its freshness.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 90%, Sémillon 10%
Alcohol content : 11.5 % vol.
pH : 3.45
Total acidity : 3.8 g/l