



## PAUILLAC 2020

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 Pauillac, Bordeaux, France

Pauillac is located 40km North of Bordeaux on the left bank of the Gironde estuary.

**Terroir** : Pauillac enjoys exceptional climatic and geological conditions to make outstanding wines. Three of the five First Growth of the 1855 classification are from this famous appellation. Sitting on a beautiful gravelly hilltop, it provides the perfect ripening conditions for Cabernet Sauvignon, resulting in voluptuous, well-structured wines.

### ■ VINTAGE SUMMARY

Even though the 2020 season was rather whimsical, the winter was very mild winter, which favored early budbreak. The spring was wet and rainy, leading to some failed fruit set on some vines and increasing the risk of powdery mildew. During the summer, a heat wave, and an unprecedented drought (no rainfall between mid-June and mid-August) blocked berry ripening in some lots. The 2020 harvest was historically early and took place under a heat wave that lasted through the harvest period. The 2020 Pauillac wines are powerful, fresh, and elegant, with reasonable alcohol levels, good-density tannins, and higher acidity than previous vintages.

### ■ WINE MAKING SCHEME

This wine is made using traditional method. The grapes are destemmed and crushed before being placed in thermoregulated stainless steel vats for fermentation. Fermentation is conducted at 30°C and is followed by 3 weeks of maceration with regular pumping-over to ensure a good extraction of tannins and color. After malolactic fermentation, 60% of the wine is transferred into French oak barrels coming from the Lafite cooperage, for a period of 12 months.

### ■ TASTING NOTES

Deep ruby red color.

Intensely cocoa- and coconut-scented nose from barrel aging. With swirling, balsamic notes appear, such as caramel, which combine with hints of sweet spices like clove. On the palate, it is a typical and very elegant Pauillac, at the same time robust, dense, and very aromatic.



### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 60%, Merlot 40%

**Yield** : 40 hL/ha

**Alcohol content** : 13 % vol.

**pH** : 3.67

**Total acidity** : 3.53 g/l