RÉSERVE VENT D'EST BORDEAUX BLANC 2024

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 Bordeaux, France
This wine 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

The 2024 vintage was marked by particularly complex weather conditions. Periods of heavy spring rains led to significant sanitary pressure, followed in the summer by episodes of heatwaves and drought. Fortunately, the cool nights of August helped preserve the acidity and aromas of the white grapes, especially benefiting Sauvignon. This vintage required constant vigilance and precise work from our teams. In the end, 2024 stands out as an excellent white wine vintage, offering wines with beautiful aromatic intensity, great freshness, and moderate alcohol levels.

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 colour.
The nose is highly aromatic, dominated by notes of citrus : lime and grapefruit, enhanced by an exotic touch of passion fruit.
The wine is fresh and aromatic on the palate.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 95%, Sémillon 5%
Alcohol content : 11.5 % vol.
pH : 3,3
Total acidity : 3,22 g/l