# BORDEAUX 2018

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. This vast territory offers an interesting diversity of terroirs, exposures and soils (sand, clay, gravel, limestone) suited to the production of red and white wines. The dry whites are made mainly of a blend of Sauvignon Blanc and Semillion.

## VINTAGE SUMMARY

2018 will no doubt be one of Bordeaux's great vintages, despite some particularly capricious weather: an exceptionally rainy winter and spring resulted in an unprecedented threat of mildew, the like of which had not been seen in living memory; May and July then brought devastating hailstorms that destroyed up to 80% of some vineyards. Fortunately, the situation improved dramatically over the summer, which was the hottest since 2003. Conditions were ideal for the grapes to ripen: the contrast between warm, sunny days and cool nights resulted in good aromatic concentration and an excellent balance of sugar and acidity. The dry white wines are very expressive, flavourful and fruity, with lots of body and freshness on the palate.

## WINE MAKING SCHEME

Grapes are harvested at dawn in order to preserve their delicate aromas. After a short period of cold maceration, they are delicately pressed and placed in stainless steel tanks for fermentation at cool temperature. Total maceration takes approximately 12 hours. The wine is aged on its lees in stainless steel tanks, which contributes to its exceptionnal mouthfeel.

## TASTING NOTES

Pale colour with glints of straw. Expressive, generous nose dominated by notes of tropical fruit (pineapple, passion fruit) mixed with subtle mineral notes. On the palate, the attack is round and full-bodied followed by a pleasantly lively finish; this is a harmonious, well-balanced wine.

### TECHNICAL INFORMATION

**Varietals** : Sauvignon blanc 55%, Sémillon 45%
**Alcohol content** : 12 % vol.
**pH** : 3.11
**Total acidity** : 4.2 g/l