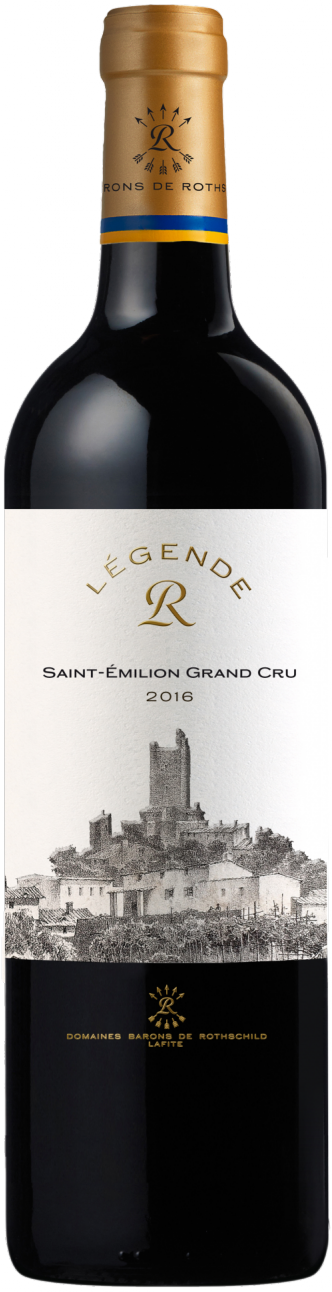
SAINT-EMILION GRAND CRU 2016

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 grand cru, Bordeaux, France
Saint Emilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux.

Terroir : The real gift that St Emilion Grand Cru gives us is the sharing of a dream, a journey and a history. This wine offers a tremendous variety of terroirs, enabling an expression of the diversity and characteristics of the St Emilion Grands Crus. Saint Emilion Grand Cru is a complex blend from a wide range of soil types resulting from erosion, such as sandy-gravelly hilltops, clay-limestone soil, mixed gravel and clay soil, and rocky, fossil-rich limestone substrates. These soil characteristics give it a remarkable minerality and finesse. The result is a broad range of styles, from fine and aromatic, to soft, generous wines.

VINTAGE SUMMARY

Saint Emilion Grand Cru 2016 has a surprising, distinctive character that results in an intense tasting experience. All the criteria are fulfilled to take the palate on a real journey. 2016 was an exceptional vintage for Bordeaux, remarkable in its delicacy and finesse, making it comparable to the legendary 1990, in terms of both quantity and quality. The growth cycle began with a mild, rainy winter, followed by a very wet, cold spring which, fortunately, did not impede flowering. The dry, hot summer that followed continued into a magnificent Indian summer with some very welcome rain, enabling the grapes to reach perfect maturity. This exceptional terroir and this landmark vintage give the wine a substance that is both robust and refined, with a perfect combination of roundness and power.

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 pump-over to ensure a gentle extraction of the tannins. After malolactic fermentation, 100% of the wine is transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Deep crimson-purple colour.
Intense and complex nose, mingling vanilla and tobacco notes. The palate is full, rich and unctuous, with a silky tannic structure and a nice spicy aftertaste.

TECHNICAL INFORMATION

Varietals : Merlot 85%, Cabernet franc 15%
Yield : 40 hL/ha
Alcohol content : 14 % vol.
pH : 3.64
Total acidity : 3.50 g/l