



SAGA R CONFLUENCE BORDEAUX 2023

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 Confluence Bordeaux rouge comes from Entre-deux-Mers région located between the Garonne and the Dordogne River. Generations of local knowledge have taught our grape growers the secrets of the landscape that create the most outstanding Bordeaux Rouge.

Terroir : This hilly region boasts a variety of soils, giving a great diversity of terroirs that are perfectly suited to our grapes. This vast territory offers an interesting diversity of terroirs and soils, ranging from chalky-clay plots well suited for Merlot, to well-exposed gravelous slopes perfect for Cabernet Sauvignon. This unique landscape is what creates the harmonious blend of flavours bursting from our Bordeaux Rouge.

■ VINTAGE SUMMARY

2023 will be remembered by Bordeaux winegrowers as a difficult vintage, saved by an exceptional Indian summer. Winter was cold, with rainfall at the start of the year, typical of an oceanic climate. Between April and June, warm and humid weather settled in, creating unprecedented mildew pressure. The peak of the pressure occurred during flowering in June, with alternating rain and heat causing severe crop losses (75% of the Entre-Deux-Mers region was affected), while the remaining vineyards required meticulous monitoring. After a cooler-than-average August, a heatwave between August 18th and 24th dramatically changed the vintage's trajectory. Summer firmly took hold in September, with drought conditions and high temperatures allowing for excellent grape ripening.

■ WINE MAKING SCHEME

Vinification takes place in temperature-controlled stainless steel vats, combining modern and traditional methods. Alcoholic fermentation is followed by a 15-day maceration period at 28°C, to obtain a gentle, gradual extraction of color and tannins. This wine is not aged in oak barrels to preserve the purity of the fruit.

■ TASTING NOTES

Deep purple color.

An appealing and generous nose, dominated by aromas of red berries (redcurrant, cherry) and hints of licorice.

The palate is well-balanced and harmonious, with silky tannins.

The finish is fresh, aromatic, and crisp.



TECHNICAL INFORMATION

Varietals : Merlot 70%, Cabernet sauvignon 30%

Alcohol content : 13,5 % vol.

pH : 3,57

Total acidity : 3,45 g/l