



COLLECTION CONFLUENCE 2023

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

Légendes R Collection Confluence 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