

Légende

LÉGENDE SAINT EMILION 2015

Made by Domaines Barons de Rothschild (Lafite) team with the same care and passion that is given to their grands crus, Légende wines offer a great discovery of Bordeaux terroirs and tastes.

■ VINEYARD ATTRIBUTES

Appellation : AOC Saint-Emilion, Bordeaux, France

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

Terroir : Saint Emilion presents a great diversity of soils due to erosion, between a fossil rich limestone bedrock, sandy-gravelly hilltops, clay limestone and sand on clay. The resulting wines range from fine and aromatic to more supple and generous.

■ VINTAGE SUMMARY

The 2015 vintage was characterised by a rather late bud burst, a quick and uniform flowering which took place under very favourable conditions (low rainfall and above-average temperatures). July was very hot (with a near-heatwave between 30 June and 6 July) and dry (20 mm of rain, like in 2010). August, however, was quite wet (90 mm on average) compared with the past fifteen years. Véraison (end July/beginning August) was quick and uniform. At a Bordeaux level, 2015 is a very good vintage, though marked by a certain lack of uniformity due to the patchy rainfall in August and September.

■ 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, 40% of the wine is transferred into French oak barrels for a period of 12 months.

■ TASTING NOTES

Colour: Ruby of medium intensity.

Nose: Intense and complex nose, with aromas of wax, exotic woods, cocoa powder.

Palate: Balanced and flattering, medium structure with fine and elegant tannins, and long aromatic persistence.

TECHNICAL INFORMATION

Varietals : Merlot 85%, Cabernet franc 15%

Yield : 40 hL/ha

Alcohol content : 13.5 % vol.

pH : 3.70

Total acidity : 3.08 g/l

