



BORDEAUX 2017

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 rouge comes from Entre-deux-Mers région.

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 and soils, ranging from chalky-clay plots well suited for Merlot, to well-exposed gravelous slopes perfect for Cabernet Sauvignon.

■ VINTAGE SUMMARY

The late frosts that ravaged Bordeaux's vineyards and many other wine regions in France and Europe on 27 and 28 April had a dramatic effect on the 2017 vintage. The harvest was the smallest recorded since 1991. Fortunately, the wines produced by the properties that were spared by the frost proved to be of excellent quality. The 2017 Bordeaux reds present finesse and balance in a fresh, oceanic vintage with lots of fruit and well-rounded flavours.

■ WINE MAKING SCHEME

This wine is made according to traditional methods in temperature-controlled stainless steel tanks. Alcoholic fermentation was followed by 15 days of maceration at 28°C allowing for a gentle extraction of colour and tannins.

This wine is subtly wooded, in order to keep a good balance between the fruit and the oak.

■ TASTING NOTES

Nice colour with glints of crimson. Seductive nose, offering a broad aromatic palette in which scents of red fruit and blackberries mingle with roasted notes of mocha and toast from the barrel ageing. On the palate, the wine is generous and balanced, with a pleasant freshness and superb long finish.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 60%, Merlot 40%

Yield : 35 hL/ha

Alcohol content : 12 % vol.

pH : 3.2

Total acidity : 3.51 g/l

