SAGA R BORDEAUX BLANC 2022

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
Les Légendes R Bordeaux blanc comes from the Entre-deux-Mers region.

Terroir : Entre-deux-Mers vineyard rests on the hillsides located between the two rivers South East of Bordeaux: the Dordogne and the Garonne. To get our Bordeaux Blanc so incredibly crisp and aromatic we harvest the grapes before sunrise. This keeps them cold and preserves their delicate aromas, producing wine that's bursting with flavour from the moment it's opened.

VINTAGE SUMMARY

2022 is a vintage marked by certain climatic excesses which followed one another with varying degrees of intensity from April onwards (frost, hail, drought and heatwave) and will be remembered as one of the earliest vintages of the last 20 years. A mild and dry winter led to an early bud break, flowering was rapid and homogeneous thanks to the perfect climatic conditions (warm and dry) and the parasite pressure was very low. Thanks to the high water reserves of the year 2021, the vines resisted rather well to the heat wave and drought during the summer. Two welcome thunderstorms in August allowed all the grape varieties to finish their maturation in style. The first white grape harvests began on August 16.

WINE MAKING SCHEME

After pressing of the graoes, a cold maceration (4°C) takes place during a few days (3 to 4 days) in order to extract more aromas from the skins contact. The juice is then fermented à low temperature (16°C) in stainless steel vat. No malolactic fermentataion to keep the fresnness and the acidity of the wine. The wine is aged on lees in vats a few weeks in order to get more volume and richness in mouth.

TASTING NOTES

Bright straw yellow colour.
Very aromatic and flattering nose, mixing floral notes (lily) with ripe fruit aromas (white peach, pineapple, lychee).
The mouth is ample, round, balanced with a good freshness on the finish. This wine can be enjoyed on its own as an aperitif, or with fish and white meats.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 90%, Sémillon 10%
Yield : 45 hL/ha
Alcohol content : 12,5 % vol.
pH : 3.12
Total acidity : 3.39 g/l