

Légende

LÉGENDE BORDEAUX ROUGE 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 Bordeaux, France

Légende 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

2015 was characterized by a rather late bud break, and rapid, uniform flowering, during the first two weeks of June, in superb conditions (very low rainfall and slightly above average temperatures). July was very hot (with temperatures approaching heatwave levels between 30 June and 6 July) and dry (20 mm of rain, much like 2010). However, August was very wet (90 mm average rainfall) compared to the last 15 years and the onset of ripening (late July/early August) was fast and uniform. The disparate rains in August and September affected the vineyard in varying ways without impairing the very good overall quality of the 2015 vintage in Bordeaux.

■ 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

Colour: Deep crimson.

Nose: Expressive and flattering, combining intense aromas of red berries (blackberry, Morello cherry) with toasty and vanilla notes.

Palate: Round and fleshy, with good volume, full and well-integrated tannins, and a good fruit and liquorice finish.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 60%, Merlot 40%

Alcohol content : 12.7 % vol.

pH : 3.60

Total acidity : 3.15 g/l