



BORDEAUX 2020

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 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

Weather for the 2020 vintage was capricious, with a very mild winter encouraging an early bud break. The spring was very wet and rainy, causing coulure in some grape varieties and a significant threat of downy mildew. During the summer, a heat wave checked the grapes' ripening, particularly on the left bank with its gravelly, permeable soil. The right bank fared better with its more clayey soil that retains moisture. The harvests in 2020 were historically early.

■ WINE MAKING SCHEME

This wine is made according to traditional method in temperature-controlled stainless steel tanks. Alcoholic fermentation (28°C) was followed by 10 days of maceration allowing for a gentle extraction of colour and tannins.

■ TASTING NOTES

Beautiful colour, with dark glints.

The nose is fruity, with aromas of dark berries (blackberries, blackcurrants) and Morello cherries. The palate is dense, harmonious and balanced with a very aromatic finish (notes of liquorice and candied liquorice).



TECHNICAL INFORMATION

Varietals : Merlot 70%, Cabernet sauvignon 30%

Alcohol content : 13.5 % vol.

pH : 3.56

Total acidity : 3.34 g/l