



BORDEAUX BLANC 2020

The Lafite Rothschild family has been producing wine in Bordeaux since 1868. For six generations, they got to know this beautiful landscape and understand the unique traits of the vines from each appellation. Three decades ago, the family was inspired to create a new wine series, where each wine would be the epitome of the appellation it came from. Their motivation was simple – to ensure wine lovers everywhere could dive into Bordeaux and taste the originality of each appellation. And so, the Les Légendes R range was born.

■ 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. This vast territory offers an interesting diversity of terroirs, exposures and soils (sand, clay, gravel, limestone) suited to the production of red and white wines. The dry whites are made mainly of a blend of Sauvignon Blanc and Sémillon.

■ 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, starting on 24 August for the white grapes. The difficult weather conditions gave our technicians a hard time, but professionalism and patience enabled us to produce a fresh, aromatic wine.

■ WINE MAKING SCHEME

Grapes are harvested at dawn in order to preserve their delicate aromas. After a short period of cold maceration, they are delicately pressed and placed in stainless steel tanks for fermentation at cool temperature. Total maceration takes approximately 12 hours. The wine is aged on its lees in stainless steel tanks, which contributes to its exceptional mouthfeel.

■ TASTING NOTES

Straw colour with glints of gold.

Very expressive nose, mingling vegetal notes such as blackcurrant buds with the grapefruit citrus aromas characteristic of Sauvignon Blanc.

The fresh, aromatic palate is accompanied by some pleasant citrus notes on the finish. A perfect wine to drink on its own as an aperitif, or with fish and seafood.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 85%, Sémillon 15%

Yield : 45 hL/ha

Alcohol content : 12 % vol.

pH : 3.09

Total acidity : 3.57 g/l