

RÉSERVE VENT D'EST 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, Légende R range was born.



■ VINEYARD ATTRIBUTES

Appellation: AOC Bordeaux, France

Légende R Bordeaux Réserve Vent d'Est 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 interresting 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

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 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

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: Cabernet sauvignon 50%, Merlot 50%

Alcohol content: 13 % vol.

pH: 3.46

Total acidity: 3.20 g/l