



COLLECTION CONFLUENCE MÉDOC 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 Médoc, Bordeaux, France

Médoc Appellation stretches on the left bank of the Gironde Estuary, North of Bordeaux.

Terroir : Médoc benefits from an exceptional situation and a unique terroir. The gravelly hilltops characteristics of the region produce great wines with great aging potential. Wines coming from clay and limestone terroir are fine and elegant and can be appreciated in their youth.

■ VINTAGE SUMMARY

Even though the 2020 season was rather whimsical, the winter was very mild winter, which favored early budbreak. The spring was wet and rainy, leading to some failed fruit set on some vines and increasing the risk of powdery mildew. During the summer, a heat wave, and an unprecedented drought (no rainfall between mid-June and mid-August) blocked berry ripening in some lots. The 2020 harvest was historically early and took place under a heat wave that lasted through the harvest period. The 2020 Médoc wines are powerful, fresh, and elegant, with reasonable alcohol levels, good-density tannins, and higher acidity than previous vintages.

■ WINE MAKING SCHEME

This wine is made in the traditional Bordeaux methods : grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Total maceration time lasts between 2 and 3 weeks, with gentle pump overs to help extraction of the tannins and colour.

■ TASTING NOTES

Deep purple red color.

Discreet and elegant nose of very ripe fruit, such as black currant, with spicy notes, such as clove. When swirled, smoky and mocha notes appear, evidencing barrel aging. The attack on the palate is ample and silky, the tannins are dense and firm, and the finish is fresh. It is a full-bodied, powerful wine that will evolve in the bottle over the next 5 years.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 55%, Merlot 45%

Alcohol content : 13 % vol.

pH : 3.60

Total acidity : 3.38 g/l

