



PAUILLAC 2019

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 Pauillac, Bordeaux, France

Pauillac is located 40km North of Bordeaux on the left bank of the Gironde estuary.

Terroir : Les Légendes R Pauillac is sourced from some of the best vineyards in Pauillac. Three of the five First Growth of the 1855 classification are from this famous appellation. Sitting on a beautiful gravelly hilltop, it provides the perfect ripening conditions for Cabernet Sauvignon, resulting in voluptuous, well-structured wines.

■ VINTAGE SUMMARY

2019 was a year of contrasts, and was characterized by tremendous variation. A cool spring, scorching heat in the summer and dry weather throughout the year prevented the development of diseases. However, cold, rainy weather in June disrupted flowering, causing coulure and millerandage. Furthermore, water stress, which varied depending on the area and the terroir, resulted in some instances of ripening being checked. The berries were therefore small, resulting in lower than usual yields. Fortunately, there was some rain after 22 September, which relaunched the ripening process and enabled the red grape varieties to reach a good level of maturity.

■ WINE MAKING SCHEME

This wine is made using traditional method. The grapes are destemmed and crushed before being placed in thermoregulated stainless steel vats for fermentation. Fermentation is conducted at 30°C and is followed by 4 weeks of maceration with regular pumping-over to ensure a good extraction of tannins and color. After malolactic fermentation, 60% of the wine is transferred into French oak barrels coming from the Lafite cooperage, for a period of 12 months.

■ TASTING NOTES

Deep ruby color.

The nose is intense, dominated by well-integrated woody aromas (cocoa, coconut), then with agitation, balsamic notes appear like caramel, mixed with sweet spices (clove). In the mouth, it is a typical and very elegant Pauillac, robust, dense and very aromatic.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 50%, Merlot 50%

Yield : 40 hL/ha

Alcohol content : 13.5 % vol.

pH : 3.69

Total acidity : 3.39 g/l