COLLECTION CONFLUENCE BORDEAUX 2025

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
Légendes R Collection Confluence 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 interresting 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

2025 is an outstanding vintage in Bordeaux, marked by particularly favorable weather conditions. A mild and relatively dry winter, with above-average temperatures, was followed by an equally dry and temperate spring, allowing the vines to develop well without disease pressure. High temperatures at the end of May accelerated the vintage's precocity: flowering and fruit set took place under ideal conditions. The summer that followed was warm and dry, punctuated by a few timely rains that prevented any water stress. Harvesting began on August 11 for the white varieties; the first Merlots were picked in early September under ideal weather conditions, followed by the Cabernet Sauvignons in mid-September.

WINE MAKING SCHEME

Vinification takes place in temperature-controlled stainless steel vats, combining modern and traditional methods. Alcoholic fermentation is followed by a 10-day maceration period at 25°C, to obtain a gentle, gradual extraction of color and tannins. This wine is not aged in oak barrels to preserve the purity of the fruit.

TASTING NOTES

Deep purple colour.
An aromatic and appealing nose, dominated by notes of fresh fruit (redcurrant, blueberry, raspberry) and hints of liquorice.
The palate is round and easy-drinking, both fresh and fruit-forward.
A wine for immediate enjoyment, best appreciated in its youth for its fruit.

TECHNICAL INFORMATION

Varietals : Merlot 80%, Cabernet sauvignon 20%
Alcohol content : 13 % vol.
pH : 3,52
Total acidity : 3,1 g/l