BORDEAUX 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, Réserve Spéciale range was born.

VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France
Réserve Spéciale 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 Semillion.

VINTAGE SUMMARY

2019 was a year of contrasts, characterized by tremendous variation. The spring was cool, and then June was cold and rainy, which disrupted flowering, resulting in some coulure and seedless berries. The summer brought soaring temperatures and the weather remained dry for the rest of the growing season, thereby preventing the vines developing any diseases. However, the water stress, which varied depending on the area and the terroir, also resulted in some instances of ripening being checked. The berries remained small, resulting in lower than usual yields. The white grapes, whose harvest began in early September, were of excellent quality: very aromatic, with good acidity and freshness on the palate.

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 exceptionnal mouthfeel.

TASTING NOTES

Pretty, pale colour with light straw-coloured highlights.
Expressive nose, offering a fine aromatic palette with a mixture of floral and mineral notes, underscored by tropical fruit (lychee, lime).
In the mouth, the wine is aromatic and fresh, with a pleasant citrus finish, the roundness of the Sémillon perfectly balancing the liveliness of the Sauvignon Blanc.

TECHNICAL INFORMATION
Varietals : Sauvignon blanc 85%, Sémillon 15%
Yield : 55 hL/ha
Alcohol content : 12 % vol.
pH : 3.05
Total acidity : 4.11 g/l