



MÉDOC 2018

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

2018 will no doubt be one of Bordeaux's great vintages, despite some particularly capricious weather: an exceptionally rainy winter and spring resulted in an unprecedented threat of mildew, the like of which had not been seen in living memory; May and July then brought devastating hailstorms that destroyed up to 80% of some vineyards. Fortunately, the situation improved dramatically over the summer, which was the hottest since 2003. Conditions were ideal for the grapes to ripen: the contrast between warm, sunny days and cool nights resulted in good aromatic concentration and an excellent balance of sugar and acidity.

■ 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. This wine is subtly wooded, in order to keep a good balance between the fruit and the oak.

■ TASTING NOTES

Beautiful ruby colour.

The nose is elegant and complex, mingling empyreumatic notes with aromas of undergrowth and spices.

On the palate, the wine has a pleasant freshness, offering well-defined tannins and a delicious spicy finish. A refined, elegant wine.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 55%, Merlot 45%

Yield : 30 hL/ha

Alcohol content : 14.5 % vol.

pH : 3.65

Total acidity : 3.31 g/l