

SAGA

SAGA MÉDOC 2016

Made by Domaines Barons de Rothschild (Lafite) team with the same care and passion that is given to their grands crus, Saga wines offer a great discovery of Bordeaux terroirs and tastes.



■ 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

2016 has been a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality! It was, however, a difficult year for winegrowers, with a very wet start to the growth cycle (800 mm of rain over the first six months of the year), a very dry period from 1 July to 13 September, and finally localized thunderstorms and a beautiful Indian summer that enabled the grapes to reach optimal ripeness. The wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours. The left bank and the Cabernet Sauvignon grapes have produced the vintage's most successful wines.

■ 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

Colour: Deep crimson-purple.

Nose: Subtle and refined, mingling notes of polish with aromas of candied liquorice and Morello cherries.

Palate: Elegant and well structured, with tight, dense tannins on the palate and a pleasant hint of liquorice on the finish, this wine already has a great deal of charm, and also has the structure to improve further with age.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 60%, Merlot 40%

Yield : 50 hL/ha

Alcohol content : 13.5 % vol.

pH : 3.64

Total acidity : 3.20 g/l