



# R S A G A

## BORDEAUX 2018

Generations of local knowledge have taught our grape growers the secrets of each appellation. They know where to source the best grapes to create the most outstanding wines.

### ■ VINEYARD ATTRIBUTES

**Appellation** : AOC Bordeaux, France

Saga R Bordeaux rouge comes from Entre-deux-Mers région.

**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 and soils, ranging from chalky-clay plots well suited for Merlot, to well-exposed gravelous slopes perfect for Cabernet Sauvignon.

### ■ 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. The wines from the cool clay soils of the Entre-Deux-Mers are generous, deep in colour, with more alcohol than in 2017 but retaining their freshness.

### ■ WINE MAKING SCHEME

This wine is made according to traditional methods in temperature-controlled stainless steel tanks. Alcoholic fermentation was followed by 15 days of maceration at 28°C allowing for a gentle extraction of colour and tannins.

### ■ TASTING NOTES

Nice colour with glints of crimson. Seductive nose, offering a broad aromatic palette in which scents of red fruit and blackberries mingle with roasted notes of mocha and toast from the barrel ageing. On the palate, the wine is generous and balanced, with a pleasant freshness and superb long finish.



### TECHNICAL INFORMATION

**Varietals** : Merlot 65%, Cabernet sauvignon 35%

**Yield** : 45 hL/ha

**Alcohol content** : 13 % vol.

**pH** : 3.40

**Total acidity** : 3.30 g/l