



## BORDEAUX BLANC 2021

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, the Les Légendes R range was born.

### ■ VINEYARD ATTRIBUTES

**Appellation :** AOC Bordeaux, France

Les Légendes R 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. To get our Bordeaux Blanc so incredibly crisp and aromatic we harvest the grapes before sunrise. This keeps them cold and preserves their delicate aromas, producing wine that's bursting with flavour from the moment it's opened.

### ■ VINTAGE SUMMARY

2021 will be remembered by Bordeaux winegrowers as one of the most difficult vintages to manage in the last thirty years: patience and dedication were required throughout the growing cycle. A heavy frost in the spring led to a historically low harvest (as in 1991 and 2017). The threat of diseases such as mildew reached unprecedented levels due to the conditions created by a cool, wet summer. Fine weather returned in August, enabling the grapes to ripen, but then rainy spells in September resulted in the development of botrytis. Harvesting began on 6 September for the Sauvignon, about 10 days later than in previous years. 2021 saw the return of an "old-fashioned" vintage, with moderate alcohol levels and very different alcohol/acidity balances from recent sunny vintages such as 2018 and 2020. The 2021 white Bordeaux is fresh, aromatic and harmonious.

### ■ WINE MAKING SCHEME

After pressing of the grapes, a cold maceration (4°C) takes place during a few days (3 to 4 days) in order to extract more aromas from the skins contact. The juice is then fermented at low temperature (16°C) in stainless steel vat. No malolactic fermentation to keep the freshness and the acidity of the wine. The wine is aged on lees in vats a few weeks in order to get more volume and richness in mouth.

### ■ TASTING NOTES

Pale gold color.

The nose is fine and elegant, mixing aromas of white flowers (acacia) with mineral notes. The mouth is harmonious, fresh and balanced.



#### TECHNICAL INFORMATION

**Varietals :** Sauvignon blanc 90%, Sémillon 10%

**Yield :** 45 hL/ha

**Alcohol content :** 11.5 % vol.

**pH :** 3.16

**Total acidity :** 4.23 g/l