



## BORDEAUX 2021

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 blanc comes from the Entre-deux-Mers region. Our grape growers select the grapes coming from the East-facing limestone slopes where they mature slowly, whilst preserving their zesty freshness.

**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 Semillon.

### ■ 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

This wine is made according to traditional methods of white winemaking: After pressing of the grapes, the juice is fermented at low temperature (16°C) in stainless steel vats, in order to favorise the aromatic expression of Sauvignon Blanc (citrus and exotic fruit). No malolactic fermentation to keep the freshness and the acidity of the wine.

### ■ TASTING NOTES

Beautiful pale straw color. The very expressive nose is dominated by aromas of grapefruit and exotic fruits. The mouth is aromatic, with a nice vivacity in the finish.

#### TECHNICAL INFORMATION

**Varietals** : Sauvignon blanc 85%, Sémillon 15%

**Yield** : 45 hL/ha

**Alcohol content** : 12 % vol.

**pH** : 3.09

**Total acidity** : 3.57 g/l

