



## SAINT-ÉMILION 2016

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 Saint-Émilion, Bordeaux, France

Saint-Émilion is nestled on the right bank of the Dordogne, 40km East of Bordeaux.

**Terroir** : Saint-Émilion presents a great diversity of soils due to erosion, between a fossil rich limestone bedrock, sandy-gravelly hilltops, clay limestone and sand on clay. The resulting wines range from fine and aromatic to more supple and generous.

### ■ VINTAGE SUMMARY

2016 was a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality. It was a challenging 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 red wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours.

### ■ 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. Fermentation is conducted at 30°C and is followed by three weeks of maceration with regular pump-over to ensure a gentle extraction of the tannins. After malolactic fermentation, 40% of the wine is transferred into French oak barrels for a period of 12 months.

### ■ TASTING NOTES

Deep crimson-purple colour. Elegant, refined nose, mingling toasted and vanilla notes with aromas of blackberries and liquorice. Full-bodied, rich and smooth on the palate, with a silky tannic structure and a long aftertaste of red fruit and graphite. Serving temperature: 15 to 17°C. This wine can be enjoyed now or cellared for another 5 to 6 years. e dégustation : 15-17°C  
Vin à déguster dès maintenant ou à garder pendant 5 à 6 ans.

#### TECHNICAL INFORMATION

**Varietals** : Merlot 85%, Cabernet franc 15%

**Yield** : 45 hL/ha

**Alcohol content** : 13.5 % vol.

**pH** : 3.22

**Total acidity** : 3.12 g/l

