PALM BAY®
INTERNATIONAL

Bordeaux Blanc 2024

BACKGROUND

The Rothschild family has been producing wine in Bordeaux since 1868 and know this beautiful landscape and understand the unique traits of the vines from each appellation. 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 range was born. The production of Les Légendes is supervised by oenologist Diane Flamand and has benefited from Diane's ambition to create long-term partnerships with vineyard growers around each appellation. Diane creates wines following the same approach as the Rothschild family: passion, discipline, humility, excellence, and harmony. Generations of local knowledge have taught our grape growers the secrets of the landscape that create the most outstanding Bordeaux Rouge. Nestled between the Garonne and the Dordogne River lies the Entre-Deux-Mers. This hilly region boasts a variety of soils, giving a great diversity of terroirs that are perfectly suited to our grapes.

TERROIR & VINTAGE NOTES

Les Légendes Bordeaux Blanc comes from the Entre-deux-Mers region. This 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 Semillion. The vintage was marked by climatic excesses followed one another with varying degrees of intensity from April onwards (frost, hail, drought, and heat wave) and will be remembered as one of the earliest vintages of the last 20 years. A mild and dry winter led to an early bud break, and flowering was rapid and homogeneous thanks to the perfect climatic conditions (warm and dry). The first white grape harvests began on August 16th.

WINEMAKING & AGING

After pressing the grapes, a cold maceration (40°F) takes place (3-4 days) in order to extract more aromas from the skin contact. The juice is then fermented at low temperature (61°F) in stainless steel vats. No malolactic fermentation keeps the freshness and acidity of the wine. The wine is aged on lees in vats for several weeks in order to achieve volume and richness.

TASTING NOTES

Bright straw yellow color. Very aromatic and flattering nose, mixing floral notes (lily) with ripe fruit aromas (white peach, pineapple, lychee). The mouth is ample, round, and balanced with a good freshness on the finish.

LES LÉGENDES

ORIGIN

Bordeaux AOC, Bordeaux, France

GRAPE VARIETIES

90% Sauvignon Blanc, 10% Sémillon

SIZES

750ml

TECHNICAL DETAILS

ABV: 11.5%, TA: 3.8, Ph: 3.45, Closure: Cork

WINEMAKER

Diane Flamand

750ML 750ML 750ML