

Médoc 2020

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. 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

The Médoc appellation stretches on the left bank of the Gironde Estuary, north of Bordeaux. The gravelly hilltops characteristic of the region contain clay and limestone terroir. Even though the 2020 season was rather whimsical, the winter was very mild winter, which favored early budbreak. The spring was wet and rainy, then during the summer, a heat wave and an unprecedented drought blocked berry ripening in some lots. The 2020 harvest was historically early and took place under a heat wave that lasted through the harvest period. The 2020 Médoc wines are powerful, fresh, and elegant, with reasonable alcohol levels, good-density tannins, and higher acidity than previous vintages.

WINEMAKING & AGING

Grapes are destemmed and crushed before being placed in thermoregulated stainless steel tanks for fermentation. Total maceration time lasts approximately three weeks, with regular pumpovers to obtain a good concentration of tannins and color. The wine is then ready for aging under oak (around 50% of the final blend).

TASTING NOTES

Discreet and elegant nose of very ripe fruit, such as black currant, with spicy notes, such as clove. When swirled, smoky and mocha notes appear, evidencing barrel aging. The attack on the palate is ample and silky, the tannins are dense and firm, and the finish is fresh. It is a full-bodied, powerful wine.



750ML



ORIGIN

Medoc AOC, Bordeaux, France

GRAPE VARIETIES

55% Cabernet Sauvignon, 45% Merlot

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 3.38, Ph: 3.6, Closure: Cork

WINEMAKER

Diane Flamand

