

Pauillac 2021

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 wines. Nestled between the Garonne and the Dordogne River lies the Entre-Deux-Mers.

TERROIR & VINTAGE NOTES

Pauillac is located 25 miles north of Bordeaux on the left bank of the Gironde estuary. The vintage was a year of contrasts. A cool spring, scorching heat in the summer, and dry weather throughout the year prevented the development of diseases. However, cold, rainy weather in June disrupted flowering. The berries were therefore small, resulting in lower than usual yields. Fortunately, there was some rain after September 22nd, which relaunched the ripening process and enabled the red grape varieties to reach a good level of maturity.

WINEMAKING & AGING

Grapes are destemmed and crushed before being placed in thermoregulated stainless steel vats for fermentation. Fermentation is conducted at 86°F and is followed by four weeks of maceration with regular pumping-over to ensure a gentle extraction of the tannins and color. After malolactic fermentation, 60% of the wine is aged in French oak barrels, made by the nearby Lafite cooperage, for a period of 12 months, which contributes to the style of the wine.

TASTING NOTES

Deep ruby color. The nose is intense, dominated by well-integrated woody aromas (cocoa, coconut), then with agitation, balsamic notes appear like caramel, mixed with sweet spices (clove). Flavors are robust and dense, very typical of an elegant Pauillac.



750ML



ORIGIN

Pauillac AOC, Bordeaux, France

GRAPE VARIETIES

50% Cabernet Sauvignon, 50% Merlot

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, Ph: 3.6, Closure: Cork

WINEMAKER

Diane Flamand

