

Saint-Emilion 2022

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

Saint Emilion is nestled on the right bank of the Dordogne, 25 miles east of Bordeaux. It 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 vintage had 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, and water stress, which varied depending on the area and the terroir. 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 tanks for fermentation. Fermentation is conducted at 86°F and is followed by three weeks of maceration with regular pumping-over to ensure a good extraction of the tannins and color. After malolactic fermentation, 60% of the wine is transferred into French oak barrels for a period of 12 months.

TASTING NOTES

Dark garnet color, brilliant. Very aromatic nose, mixing notes of roasting (toasted, grilled), sweet spices (cinnamon, nutmeg) with aromas of ripe fruit. The palate is tense with a long and spicy finish.



750ML

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ORIGIN

Saint Emilion AOC, Bordeaux, France

GRAPE VARIETIES

90% Merlot, 10% Cabernet Franc

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 3.16, Ph: 3.57, Closure: Cork

WINEMAKER

Diane Flamand

