Médoc 2019

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. The vintage offered a cool spring, scorching heat in the summer, and dry weather throughout the year. However, cold, rainy weather in June disrupted flowering, and water stress, which varied depending on the area and the terroir, resulted in some instances of ripening being checked. 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. 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
Beautiful deep garnet color. The aromatic nose is dominated by spicy aromas (vanilla and nutmeg). The palate is full bodied, supple, and balanced with subtle, perfectly integrated oaky notes, continuing into a long, spicy finish. A fine example of this elegant vintage in the Médoc.