

Domaines Barons de Rothschild (Lafite) Légende Saint-Émilion France 2016

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2016

GRAPE Merlot/Blend

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Bordeaux/
Right Bank

SMALLER REGION Saint-Émilion

Rationale

Saint-Émilion is an appellation and key wine town in the Libournais district of Bordeaux, important in terms of both quality and quantity. Renowned as much for its beautiful buildings and scenery as for its wine, there have been vineyards around Saint-Émilion since Roman times, and today the wine appellation is one of the most prolific in the Bordeaux region responsible for some of the most prestigious, long-lived and expensive red wines in the world – châteaux Cheval Blanc, Ausone, Angélus.

Saint-Émilion from the sandy soils in Saint-Émilion is lighter, offering more of a red fruit character, while the wines from clay and limestone soils are often richer, deeper, and longer-lasting. Merlot here offers tasters lush, soft textures, richness, and concentration with flavors of plums, blackberry, licorice, chocolate, and black cherry while the complementary Cabernet Franc adds aromatic qualities like flowers and spice as well as tannin and structure. They can also be mineral, spicy, and deliver notes of tobacco and truffles.

Supervised by Chateau Lafite-Rothschild's enologist, Diane Flamand, the winemaking team applies the same care and attention to detail as it does to the chateau's first wine. Flamand and her team sourced grapes from excellent growers and their own properties to make this bottling which is 85% Merlot and 15% Cabernet Franc and displays the complexity associated with the appellation which is also a UNESCO World Heritage site.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Med+

TEXTURE Phenolic / Astringent

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red / Sour Cherry *Condition: Fresh, Ripe*

BLACK FRUIT Black Cherry • Blackberry • Black Currant / Cassis • Black Plum *Condition: Fresh, Ripe*

FLORAL Lavender • Rose • Violet *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Olive (Black)

HERBAL Tea Leaf / Bergamot • Rosemary • Tobacco Leaf • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Chinese Five Spice • Green Peppercorn

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock • Graphite

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cedar / Cigar Box • Char / Charcoal • Clove • Toast

OXIDATION/NUTTINESS Walnut