



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

L'ÉGÈNDE

BORDEAUX BLANC 2019

BACKGROUND

The prestigious Barons de Rothschild (Lafite) family has owned vineyards in Bordeaux for generations. In addition to the wines issued from their world renowned vineyards, Domaines Barons de Rothschild (Lafite) has been elaborating a range of wines which are easy and pleasant to drink called "L'Égènde". Inspired by a grand tradition of quality, the Domaines teams have one priority: selection. Their mastery and perfect knowledge of Bordelais cépages are responsible for the unparalleled quality of their wines.

Entre-deux-Mers vineyard rests on the hillsides located between the two rivers South East of Bordeaux: the Dordogne and the Garonne. This vast territory offers an interesting diversity of terroirs, exposures and soils (sand, clay, gravel, limestone) suited to the production of red and white wines. The dry whites are made mainly of a blend of Sauvignon Blanc and Sémillon.

APPELLATION

Bordeaux, France

VARIETAL COMPOSITION

85% Sauvignon Blanc, 15% Sémillon

WINEMAKING & VINTAGE NOTES

2019 was a year of contrasts, characterized by tremendous variation. The spring was cool, and then June was cold and rainy, which disrupted flowering, resulting in some coulure and seedless berries. The summer brought soaring temperatures and the weather remained dry for the rest of the growing season, thereby preventing the vines developing any diseases. However, the water stress, which varied depending on the area and the terroir, also resulted in some instances of ripening being checked. The berries remained small, resulting in lower than usual yields. The white grapes, whose harvest began in early September, were of excellent quality: very aromatic, with good acidity and freshness on the palate.

Grapes were harvested at dawn in order to preserve their delicate aromas. After a short period of cold maceration, they were delicately pressed and placed in stainless steel tanks for fermentation at cool temperature. Total maceration took approximately 12 hours.

AGEING

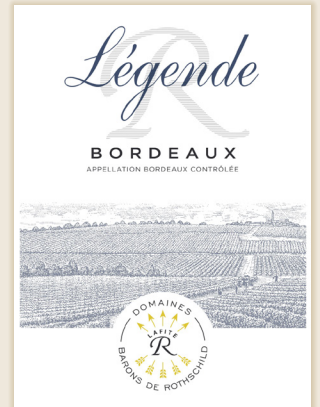
The wine is aged on its lees in stainless steel tanks, which contributes to its exceptional mouthfeel.

TASTING NOTES

Pretty, pale color with light straw-colored highlights. Expressive nose, offering a fine aromatic palette with a mixture of floral and mineral notes, underscored by tropical fruit (lychee, lime).

The wine is aromatic and fresh, with a pleasant citrus finish, the roundness of the Sémillon perfectly balancing the liveliness of the Sauvignon Blanc.

L'Égènde



"Legende wines are very aromatic. They are like characters with different personalities and I hope you will enjoy meeting them as I enjoy making them.

That is the magic of Bordeaux."

– Diane Flamand, Winemaker
Domaines Barons de Rothschild (Lafite)



WINEMAKER

Diane Flamand

TECHNICAL DATA

Acidity
4.11 g/L - pH: 3.05

Alcohol
12.0%



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DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

CROMAS CABERNET SAUVIGNON
GRAN RESERVA 2018

BACKGROUND

Los Vascos wines blend Lafite tradition with the unique terroir of Chile to create elegant wines that bring exceptional to the everyday. The vision of Domaines Barons de Rothschild (Lafite) to expand their estate took them to South America in 1988, becoming the first French viticultural investment in modern Chile. Since then, a comprehensive modernization and investment program has been undertaken, oriented towards the production of fine wine using and adapting the viticultural experiences of Bordeaux and other areas where Domaines Barons de Rothschild (Lafite) is present.

Los Vascos is located in Valley de Caneten (Colchagua), a closed valley in the central zone of Chile, approximately 25 miles from the sea. The valley provides a perfect microclimate for high quality viticulture, with Northern exposure to lands uncontaminated by airborne or water-borne pollutants. Daily on-shore winds provide temperature changes between 68-77°F, for optimum maturation of the grapes. With 1,581 acres planted on the over 10,000 acre estate, it is one of the largest vineyards in the central Colchagua valley, at the foot of Mount Cañeten.

The name, Cromas, was inspired by the colors of nature to reflect how this wine expresses the message of the soil it is coming from and the know-how of the Los Vascos team.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

85% Cabernet Sauvignon, 10% Syrah, 5% Carménère

TERROIR & VINTAGE NOTES

The cabernet sauvignon for the Grande Reserve is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines from the best plots in the heart of the estate.

2018 offered optimal weather conditions. The season started with average rainfall in winter and spring, which provided favorable conditions for bud break and fruit onset. Summer temperatures remained slightly below average, which allowed grapes to ripen slowly. This factor, combined with a great after season with no precipitation, was determining for the harvest timing that started rather late once the grapes had developed fully and reached optimal phenolic ripeness.

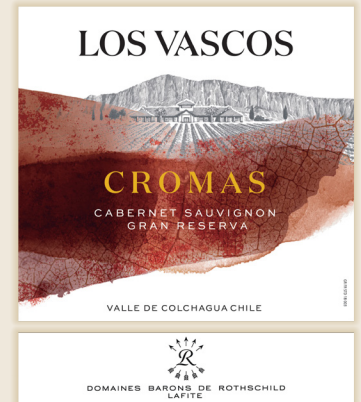
WINEMAKING & AGEING

Los Vascos wines are made with the same care as our Bordeaux Grand Crus. Grapes are closely monitored when reaching maturity in order to find the optimal balance between phenolic ripeness and acidity. After careful sorting and destemming, grapes are placed in stainless steel tanks for fermentation. Regular pump-over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months.

TASTING NOTES

Intense ruby-red color with glints of garnet. Initially the nose presents scents of fresh strawberry, red cherry, gooseberry and blue flowers. Then subtle notes of bay, tobacco, caramel and graphite emerge. On the palate, the wine is generous with soft yet lively tannins, leading into a long, lingering finish.

LOS VASCOS



92 JAMES SUCKLING
POINTS April 2021

90 PTS WINE ENTHUSIAST 8/21



WINEMAKER

Maximiliano Correa

TECHNICAL DATA

Acidity
3.15 g/L - pH: 3.60

Alcohol
14.5%



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DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

CARO

BODEGAS CARO

CARO 2017

BACKGROUND

CARO was born of the alliance between two wine cultures (French and Argentine), two noble grape varieties (Cabernet Sauvignon and Malbec), and two renowned wine families, Domaines Barons de Rothschild (Lafite) and Nicolás Catena. Both vigneronos since the 19th century, these two powerful organizations have combined their deep knowledge of Mendoza's high altitude terroir and the art of winemaking to create a unique portfolio of wines: CARO, Amancaya, and Aruma. Two noble grapes, two families, one dear and elegant portfolio of wines.

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

74% Malbec, 26% Cabernet Sauvignon

VINTAGE NOTES

The 2017 vintage was characterized by slightly above average rainfall, especially during bud break. Temperatures were close to the seasonal average, apart from an episode of frost on October 21st that caused some damage to the vines. Towards the end of the summer, the nights became warmer than usual, which, combined with a generally dry quarter, had an accelerating effect on the ripening cycle and the harvest started two weeks early. The resulting grapes showed great balance between sugar and acidity, and the Malbec reached tannins of remarkable softness. The Cabernet Sauvignon from deeper soils had a slower maturity, while those from stony soils reached an excellent balance with their typical spicy character.

WINEMAKING

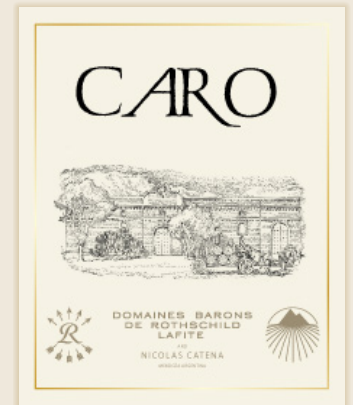
CARO grapes come from selected sections of rows within our blocks, where the soil is layered with calcareous deposits as well as limestone, remnants of a river which used to flow through Altamira. Grapes are carefully selected and hand harvested. After destemming, they are placed in temperature controlled stainless steel vats for alcoholic fermentation. Maceration lasts for a period of 20 days with gentle pump-over to ease tannin extraction and fix the color.

AGEING

Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (80% new oak) for a period of 18 months.

TASTING NOTES

This wine has a dark, intense color, with hints of violet. The nose reveals a complex mix of aromas including raspberry, black pepper, violets, cloves and subtle notes of dark chocolate. On the palate the wine is well-balanced with a refreshing acidity and ripe tannins that contribute to the harmony and smoothness of the palate.



97 JAMES SUCKLING
POINTS
December 2020

94 PTS VINOUS 10/20
92 PTS WINE SPECTATOR 10/21
92 PTS WINE & SPIRITS 10/20
BEST BUY; YEAR'S BEST
MENDOZA MALBEC
91 PTS WINE ADVOCATE 3/21

CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

pH: 3.66

Alcohol
14%



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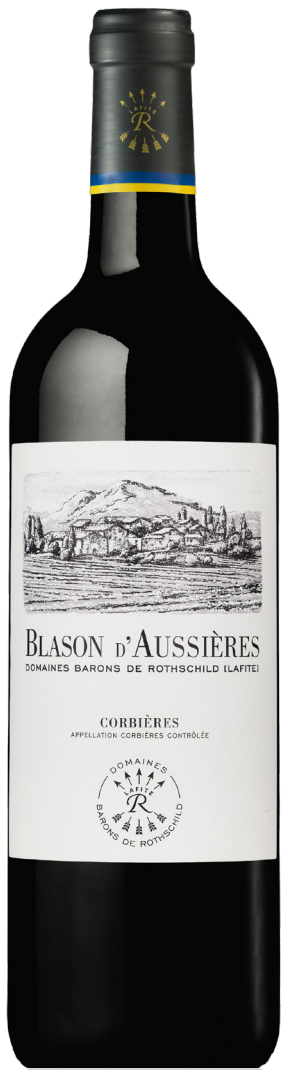
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WINEMAKER

Aymeric Izard
Olivier Trégoat

TECHNICAL DATA

Acidity
3.80 g/L - pH: 3.5
Alcohol
13.5%
Residual Sugar
< 1g/L

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

BLASON D'AUSSIÈRES 2016

BACKGROUND

Due to its exceptional geographical location and unique wine-growing site and history, Domaine d'Aussières is one of those wild, natural places that gives an impression of great force and beauty. These words of Baron Eric de Rothschild explain why he fell in love with the estate and Domaines Barons de Rothschild (Lafite) has taken on the challenge to revitalize one of the oldest and most beautiful wine-making estates in the Narbonne area. Now his daughter Saskia continues the work her father began. Acquired by Domaines Barons de Rothschild (Lafite) in 1999, the 1,359 acre Domaine d'Aussières estate has undergone a vast rehabilitation program. 412 acres of vines have been replanted with carefully selected traditional Languedoc grape varieties: Syrah, Grenache, Mourvèdre and Carignan, complemented with Cabernet, Merlot and Chardonnay.

APPELLATION

Corbières, France

VARIETAL COMPOSITION

49% Syrah, 23% Carignan, 14% Mourvèdre, 14% Grenache

TERROIR & VINTAGE NOTES

As in previous years, the weather varied enormously over the Languedoc region. The nearby Mediterranean coastline was strongly impacted by low rainfall, not only during the winter but also during the growing season.

However, this very special vintage enabled a good expression of the vines throughout the growth cycle, from bud break to flowering and, finally, the ripening stage. Proof that the combination of our cool terroir and plots that are now reaching maturity, can meet the challenge of atypical climatic conditions. Excellent levels of ripeness were achieved for all varieties, with beautiful aromatic expressions and good balance for all plots, from the first to be picked through to the last.

WINEMAKING

The plots used to produce Blason d'Aussières were harvested between September 12th and October 8th 2016. Vinification took place in the traditional Bordeaux method or carbonic maceration depending on the grape varietal. Fermentation took place in concrete and stainless steel vats. Maceration lasted 12-18 days.

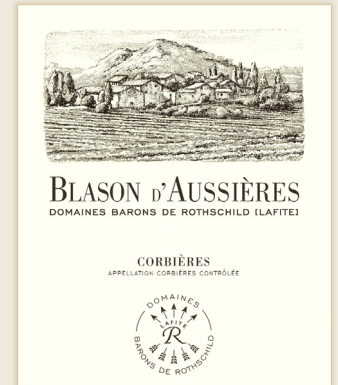
AGEING

Ageing was 20% in barrels and 80% in vats for 18 months.

TASTING NOTES

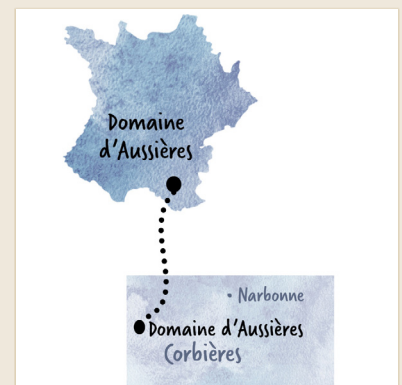
Dark red with a beautiful brightness. Open, powerful nose, with the notes of garrigue and clove that are characteristic of wines from Corbières' best terroirs. After a smooth, fresh attack on the palate, the wine develops more power. Very good, dense structure. Despite their youth, the tannins are already supple and supported by well-integrated wood. This wine presents a particularly fine harmony between freshness and structure.

AUSSIÈRES



"Because of its exceptional geographical location, its unique wine-growing site and history, Domaine d'Aussières is a wild, natural site of great force and beauty and with land of exceptional potential."

Baron Eric de Rothschild



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DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU DUHART-MILON

MOULIN DE DUHART 2019

BACKGROUND

The Rothschild family acquired Château Duhart-Milon, a “4èmes Cru” in the 1855 classification, from the Castejas of Pauillac, in 1962. The property was named after the Sieur of Duhart, gun-runner to Louis XIV, who originally owned the property, and from the name of the little hamlet of Milon which separates the Duhart-Milon vineyard from that of Château Lafite. Moulin de Duhart, Château Duhart-Milon’s second wine, is selected from vats of the “Grand Vin.” In general, the grapes are from the youngest part of the vineyard. Moulin de Duhart has several characteristics similar to the fine wine, but with a lesser potential for ageing as its ageing in barrels is much shorter. The vineyard covers 187 acres and is planted with Cabernet Sauvignon (67%) and Merlot (33%).

APELLATION

Pauillac (Bordeaux), France

VARIETAL COMPOSITION

58% Merlot, 42% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

Harvesting the Merlot (planted on gravelly soil) started on September 19th. Vines growing on clay were ready a short time later. Once again this year, there was excellent complementarity between the Merlot grapes from the gravel plots (riper) and those from the clay plots (fresher and later ripening); this allowed for plenty of maturity of this grape variety, which accounts for a third of the blend, while at the same time preserving the freshness of the fruit. The Cabernet Sauvignon vines seemed to be better prepared for the heat this year; the ripening process was not checked in July despite the heatwave, and there was then a progressive evolution of the berries during the more temperate weather in August. A little rain in mid-September was very beneficial for the end of ripening stage on Duhart-Milon’s gravelly soil, which is more arid than the Lafite plateau.

WINEMAKING

Moulin de Duhart is vinified using the traditional methods for the great Médoc wines, with destemming and crushing of the grapes before fermentation in concrete and stainless-steel vats. Fermentation takes place at a controlled temperature of 86°F, followed by maceration for about ten days. After malolactic fermentation, the wines are transferred to two-year-old French oak barrels and aged for 12 months.

AGEING

After malolactic fermentation, the wines are transferred to two-year-old French oak barrels and aged for 12 months.

TASTING NOTES

Beautiful deep, dark color. The nose reveals superb roasted notes. These are followed by aromas of ripe red fruit, particularly fresh cherries. On the palate, the notes remain delicate. The wine gradually develops body while remaining very well-balanced. The hint of sweetness on the finish is characteristic of the 2019 vintage.

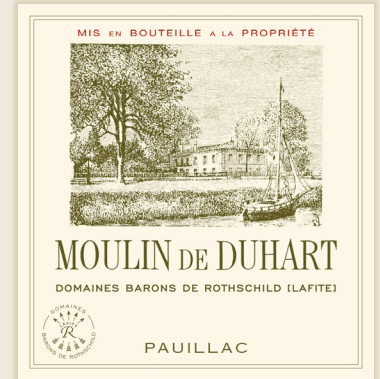
CURRENT WINEMAKER

Eric Kohler

TECHNICAL DATA

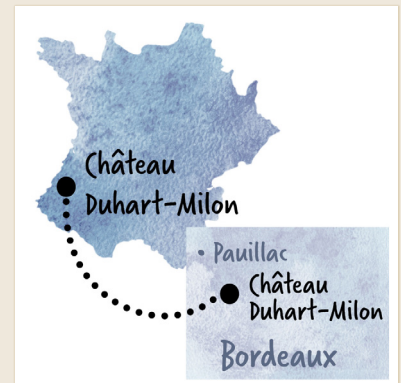
Acidity
3.13 g/L - pH: 3.75

Alcohol
13.5%



*“IT WOULD HAVE BEEN
NONSENSE NOT TO
ACQUIRE SUCH A
GREAT NEIGHBOURING
VINEYARD.”*

– BARON ERIC DE ROTHSCHILD



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DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU RIEUSSEC

CHÂTEAU DE COSSE 2018

BACKGROUND

Classified as a First Growth in 1855. Rieussec is one of the biggest estates of Sauternes with 227 acres of vines, situated on the “communes” of Sauternes and Fargues, high above the Garonne River, in a small area where the cold Autumn dawns help form the famous mist. It is this mist which many believe plays a major role in the development of botrytis cinerea (noble rot). Château Rieussec is located in Fargues (adjacent to Château d'Yquem).

In the 18th century, the Rieussec estate belonged to the Carmes de Langon monks. Sold as a “national inheritance” after the French Revolution, Rieussec experienced several changes of owners before being acquired by Domaines Barons de Rothschild (Lafite) in 1984. Since then, meticulous plot selection and important innovative methods have been used in the cellars to enhance quality.

Château de Cosse, the second label to Château Rieussec, selected from barrels with the same base as the “Grand Vin.” Its characteristics are very similar to the “Grand Vin,” but with shorter ageing in barrels. The wine may be enjoyed at a younger age than its counterpart, and possesses the typical characteristics of a fine Sauternes.

APPELLATION

Sauternes (Bordeaux), France

VARIETAL COMPOSITION

89% Sémillon, 6% Muscadelle, 5% Sauvignon Blanc

TERROIR & VINTAGE NOTES

Château Rieussec sits on the border of Fargues and Sauternes; It is one of the largest properties in Sauternes and Barsac, covering 227 acres, made up of gravel on sandy-clay soil.

The winter of 2018 was the coldest since 2010, mainly due to particularly severe weather in February. It was very rainy, with endless showers that continued throughout the spring. As a result, there was an unusually high threat of mildew that persisted from May into July; Such outbreaks of mildew had not been seen within living memory. Fortunately, the situation significantly improved over the summer, thanks to dry, hot weather which enabled the restoration of the vineyard's health and produced excellent quality grapes.

WINEMAKING

The grapes were pressed as soon as they arrived at the winery. After settling, the musts were transferred to new barrels for fermentation. Grapes from each plot were pressed and fermented separately. At the end of fermentation, the wines were kept on the lees and stirred regularly until mid-December. After a resting period, the wines were racked and blended before being returned to the barrels to age.

AGEING

Aged for 12 months in reused barrels from Domaines Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Beautiful sparkling gold color. The nose is already surprisingly subtle. The barrel-ageing is still present but blends perfectly with notes of apricot and candied melon. The attack is light, but the wine then develops volume and gradually fills the entire palate. The finish is long and well-defined. This is a wine that has already substantially opened up and should be at its peak in about five years.



WINEMAKER

Eric Kohler

TECHNICAL DATA

Total Acidity: 3.90 g/L

pH: 3.80 g/L

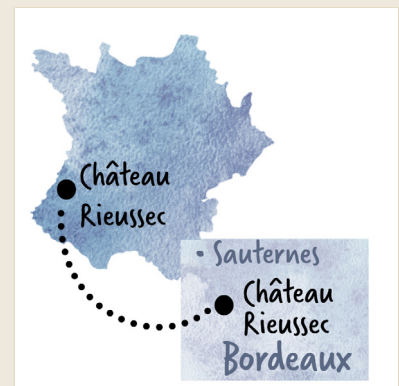
RS: 89 g/L

Alcohol

14%



90-91
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