



TECHNICAL SHEET

PRODUCT: CHATEAU ROUGE

GRAPE VARIETALS: This is the pre-eminently best keeping wine, issued from 60% of Cabernet-Sauvignon, 30% of Merlot and 10% of Petit Verdot.

WINEMAKING: All grape varieties are 100% stemmed, vatted separately to be fermented at a temperature between 28 and 30°C and left to age 14 to 20 days before being drained and undergoing malolactic fermentation.

MATURING: The draw-off wine and the presses are kept in separate vats during wintertime in order to free them from their lees, before being put in oak casks. Maturing in new oak casks lasts approximately 12 months, interrupted by several racking-off and tasting before blending, fining with egg albumin and bottling.

Bottles are then kept to age for around two years in our underground ageing-cellars before being made available to the consumer.

TASTE: Beautiful ruby purple red, a fruity nose of raspberries, black currant and a little vanilla. In the mouth, it has power and length with balanced and mellow tannins that get rounder with time, taking up a leathery and spicy character. This Château will keep surprising, due to its complexity and richness.

AGEING: This wine should be opened a while before serving, or allowed to settle, in order to reveal its character.

SERVING: Due to its structure, it will go perfectly with game, red meat, dishes in sauce, as well as fish cooked with red wine. It should be served at room temperature between 18 and 20°C depending on the season.