



CHÂTEAU ROUGET 2004



After the heat wave and drought in 2003, 2004 was a high yields vintage that demanded a lot of control in the vineyards and draconian sorting in the winery. This rigorous selection resulted in a structured vintage with a very good ageing potential.

Despite the rainfall in the second half of August, the weather in spring and in summer was in perfect equilibrium and a classic of the appellation. Thanks to warm and sunny September, Cabernet Franc and Merlot have reached optimum ripeness. Harvests at Château Rouget commenced in mid-September.

TERROIR

Gravelous soils mixed with clay. This soil composition, combined with an exceptional exposure, confers all the typicity, elegance and finesse to Château Rouget wines.

GRAPE VARIETIES

85% Merlot, 15% Cabernet Franc
Planting density: 3 000 vines per acre / 7 500 vines per hectare
Average age of vines: 40 years

SOIL MANAGEMENT

Vineyards are farmed sustainably, using practices such as cover crops and ploughing.

HARVESTS

Grapes are manually picked and carefully transported in small 20 kg crates. Harvest occurs in several steps, in order to secure an optimal maturity level. Bunches are sorted a first time as soon as they arrive in the cellar. Then, once the grapes are fully destemmed, they go through another double sorting table.

WINEMAKING & AGEING

Grapes are vinified batch by batch, in oak or stainless steel vats, then aged for 18 months in oak barrels (33% new). The wine is fined traditionally, using fresh egg white.

TASTING NOTES

(tasted in December 2013)

Appearance: Beautiful garnet colour with brick red reflections.

Nose: Elegant, notes of coffee, caramel and dark fruits, slightly spicy.

Palate: Chocolate and dark cherries, fig and plum. Very persistent on the finish with silky and ripe tannin.

Ageing potential: 2020 - 2025