



## 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