



## CHÂTEAU ROUGET 2005

### 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 September 2013)

Appearance: Intense and dark garnet.

Nose: Both graceful and majestic, it is marked with spices, ripe fruits and slightly roasted notes.

Palate: Elegant and refined, with smooth and intense attack on notes of black fruit, blackcurrant and liquorice. Its long length reveals truffles, leather and undergrowth. Tannins are perfectly melted and silky on the finish.

Ageing potential: 20-25 years

