



## CHÂTEAU ROUGET 2007



At Château Rouget we hardly remember such a dramatic change from hot to cold weather as in 2007! The absence of cold and dry winter gave way to early start of the vine growth (two weeks earlier than usual).

We made a decision to regulate yields early in the growing season. It was a relentless fight throughout the summer against outbreaks of downy and powdery mildew in our vineyards. This freshness and humidity, during the summer months, slowed down the ripening of the grapes and caused extensive terroirs and grape varieties heterogeneity.

Fortunately, three sunny weeks accompanied with a wind prior to the harvest in September were lifesaving.

### 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

Each parcel is vinified separately, 40% of grapes are fermented in barrels and 60% oak vats, then the wine is aged for 18 months in oak barrels (33% new). The wine is fined traditionally, using fresh egg white.

### TASTING NOTES

(Tasted in April 2014)

Appearance: Beautiful garnet colour.

Nose: Very sensual and elegant, notes of dark berries and a touch of truffle.

Palate: Caramel and dark fruit notes (blackcurrant, cherries, plums) embracing silky tannins. Slightly oaky with a touch of minerality. Seducing and persistent finish.



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Ageing Potential: 10 to 15 years.

