



CHÂTEAU ROUGET 2010



2010 is an outstanding vintage for Château Rouget, comparable to the memorable 1961 and 1947. The ripening process was very regular, with optimal acidity and pH. The terroirs have managed to free themselves from the weather conditions to deliver fruit quality that was beyond all expectations. The harvest date was difficult to predict as the phenolic ripeness was dissociated from the alcoholic ripeness. We chose to preserve balance and fruitiness to be even more elegant than 2009 and 2005. At the end, the harvest occurred in two steps, starting on September 28th for the earliest plots, and carried on after October 10th for the rest. By October 15th, the whole harvest was in vats before the change in the weather conditions.

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 September 2012)

Appearance: Beautiful garnet colour.

Nose: An open and elegant nose. This elegance is confirmed on the palate.

Palate: The wine has a great body and refined tannins, with a long lingering after taste. A superb expression of a grand Pomerol, combining concentration and silky tannins! The silky touch of merlot combines perfectly with the



CHÂTEAU ROUGET 2010



minerality of the cabernet franc. The wines are blended early in the ageing process and find in this vintage the perfect balance between ripeness and freshness.

Ageing Potential: you will start enjoying it in the next 5-7 years, but beautifully evolve during the next 15-20 years.

