



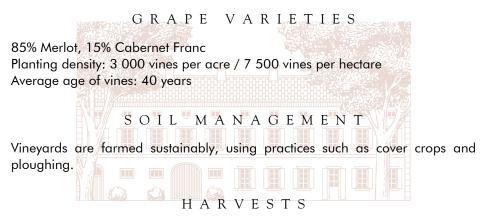
CHÂTEAU ROUGET 2011

Vintage 2011 was a great challenge after legendary 2009 and 2010. Unable to compete in power with its predecessors this vintage successfully found its own unique way to subjugate wine enthusiasts.

Spring was promptly very hot and dry. With temperatures reaching 30? during some days in April, flowering was exceptional. Constant water deficit during growth cycle forced us to rethink our viticultural practices by controlling canopy management and enabling soils to breathe. It was important to keep freshness in the vineyard to reach perfectly balanced alcoholic and phenolic maturity. Merlot, the dominant variety in Pomerol appellation, had the most to lose in this "game". Yet, once again, Plateau's terroir played its important role of regulator. Wines' smoothness and delicacy surprised the greatest tasters of Pomerol. Even young, this wine delivers an extremely delicate and frank mouth feel.

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.



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 us aged for 18 months in oak barrels (33% new). The wine is fined traditionally, using fresh egg white.

TASTING NOTES

(Tasted in September 2013)

Intense purple colour with garnet reflections. Bright and spicy nose, savoury blackcurrant, blackberry, plum and menthol. Ample on the palate with rich flavours of plum together with dark berries and vanilla notes. Harmonious and





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generous. Slightly mineral and toasted notes embraced with lacy, yet structured and opulent tannins. Persistent and complex finish with a broad mouth feel, revealing notes of cardamom and spices, with a touch of chocolate. Ageing potential: 15-20 years

