



### CHÂTEAU ROUGET 2014

2014 revealed itself as a vintage full of challenges.

If disease pressure was as intense as in the previous year due to heavy rainfall in early spring, almost daily wind throughout June allowed the vegetation to dry. Flowering, the crucial moment in our work, has been globally homogeneous allowing us to anticipate an interesting crop yield potential. Summer was more chaotic, but a perfect sunny weather arrived on 26th August and lasted until the end of harvests. The temperature range from cold mornings (7°C) to hot afternoons (26°C) helped refining tannins and maturing seeds. This Indian summer increased concentration and homogeneity of grapes, letting this vintage to "win its spurs". Thanks to the excellent vineyard's health conditions, first grapes were picked on 2nd October and harvests completed by the 14th.

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

### TASTING NOTES

(Tasted in November 2016)

Appearance: Dense ruby with purple reflections.

Nose: Powerful and elegant with the notes of blackcurrant, plums and dark

chocolate.

Palate: Voluptuous and flavourful on the ripe red fruits, spices and subtle





toasted and menthol aromas. Beautiful freshness on the finish featuring racy tannins and silky texture. Aging Potential: 20 years



