



CHÂTEAU ROUGET 2018



2018: vintage of contrasts.

Rarely has the fight against the mildew been so intense. This vintage is a result of a hard work in the vineyard with spring climatology alternated between rainy and hot periods, and sometimes almost tropical atmosphere. The absence of rain from July to October, with warm but not too hot daytime temperatures altered with cool nights, has allowed the grapes to mature perfectly. At Château Rouget, the intensity of this vintage 2018 is clearly in line with 2005, 2009, 2015, but with a beautiful acidity that brings it close to 2010 and 2016. Born in pain but tasted with happiness, Rouget 2018 marks a new step in the steady progression of the property over the past few years.

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

Vinification: 40% barrel fermentation, 60% oak vats

Ageing: 30% new barrels