



CHÂTEAU ROUGET 2019

The vintages ending with a 9 have always had a particular flavour for the winemakers. And we are pleased to see that 2019 is no exception.

Surely, it has been far from relaxing, and we've had to deal with chaotic weather conditions that enforced us, even more than in the past, to adopt an "haute couture" philosophy in each of our decisions. After a smooth blooming in the beginning of June, a very hot summer followed, alternating periods of severe droughts and beneficial rains, and allowed an exciting ripening of these small concentrated and juicy bays on both Merlot and Cabernet vines. The harvest began on September 17th, under an even more rigorous and detailed protocol that allowed us to collect grapes with a perfect ripeness in each parcel. The fermentations in barrels ("vinification intégrale") or wooden vats passed off smoothly with, from the beginning, a purity of the fruit and an elegance of tannins that have subjugated us. This will, undoubtedly, be a great vintage for Rouget.

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

80% Merlot, 20% 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

TASTING NOTES

The depth of the ruby red colour indicates an wide and generous wine. At first, the bouquet is all about black fruits and opens out on very soft and sweet spices. The freshness of the mouth and the finesse of the tannins make the wine





very silky, and the crunchy mouth in the middle will be quite surprising . It is a lively wine that will reveal itself a little bit more every time you'll taste it.



