

CHÂTEAU ROUGET 2020



Despite a winter with cumulated rainfall largely above average value (650mm in 2020 vs. 430mm in average), the budburst started quite early in the end of March.

During the first half of April, the summer-like temperatures, between 22 and 26 degrees Celsius, kicked off the growth of the vine. In mid-May, most of the plots were at the flowering stage.

The clay soils of the right bank, gorged with water during winter and spring, allowed the vine to endure the summer heat wave.

The harvests started very early, on September 15th, 2020 and ended a fortnight later.

The wines are smooth and fruity, and have a beautiful concentration, with tension and a lot of freshness. 2020 presents itself as an attractive, charming and accessible vintage, combining the roundness of 2018, and the fresh and velvety tannins of 2019.

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: 30% barrel fermentation, 70% oak vats

Ageing: 30% new barrels