



CHÂTEAU ROUGET 2022



After a mild and dry winter, the vine began its vegetative cycle very early. Despite a few spring frosts, our late pruning protected the vine stocks. Both spring and summer were marked by exceptionally high temperatures, tempered by a few beneficial showers. Thanks to careful management of cover crops and the deep rooting of our vines, the fruit ripened steadily until harvest, which began on September 6 and concluded on September 20, 2022—the earliest ever at Château Rouget.

Yields were low due to smaller berries, but the musts proved to be of outstanding quality: ripe, fresh, and elegant despite the heatwave. A low-intervention vinification approach preserved their brilliance, resulting in balanced wines crafted for long aging.

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

Ageing: 30% new barrels
Alcohol : 14%