



## LE CARILLON DE ROUGET 2009



2009 was an exceptional vintage, with perfect conditions. The summer saw plenty of sunshine, neither too hot as in 2003, neither too rare as in 2007. The spring was humid, but not excessively, allowing the vines to build up sufficient water reserves for the whole growing season. At no time were the conditions excessive or detrimental to the quality of the vintage. The flowering was very consistent, in one weekend everything was blooming, which was the sign of a great vintage. Water-stress only came very late in the season, and the ripening was very homogenous across the estate. The wines are very intense, of great complexity and with long ageing potential.

### TERROIR

The terroirs dedicated to Le Carillon de Rouget are more aerial than the ones selected for Château Rouget. This, combined with the relative youth of the vines, compared to the ones of the Grand Vin, result in earlier ripening and give the wine its roundness and appealing character.

### GRAPE VARIETIES

85% Merlot, 15% Cabernet Franc  
Planting density: 3 000 vines per acre / 7 500 vines per hectare  
Average age of vines: 20 years

### SOIL MANAGEMENT

Vineyards are sustainably farmed, using practices such as cover crops and ploughing.

### HARVESTS

Grapes are harvested by hand, in small 20kg crates. Each plot is harvested individually in order to ensure optimal ripeness of the entire crop. Grapes are then sorted carefully.

### WINEMAKING & AGEING

Grapes from different parcels are vinified separately in stainless steel tanks, then aged in oak barrels (second fill) for 18 months. This vintage was bottled on a fruit day according to the lunar calendar, to allow the wine to express itself fully.

### TASTING NOTES

(Tasted in September 2012)

The wine has a deep garnet color. The nose is very expressive with black fruit and liquorice. On the palate, the wine is opulent, with aromas of ripe black cherry, with spicy notes. The tannins are soft and velvety, typical for Pomerol. This wine combines richness and concentration, reflecting the 2009 vintage. It is well-balanced with a nice fresh finish. To be enjoyed within the next ten years.