

LE CARILLON DE ROUGET 2012

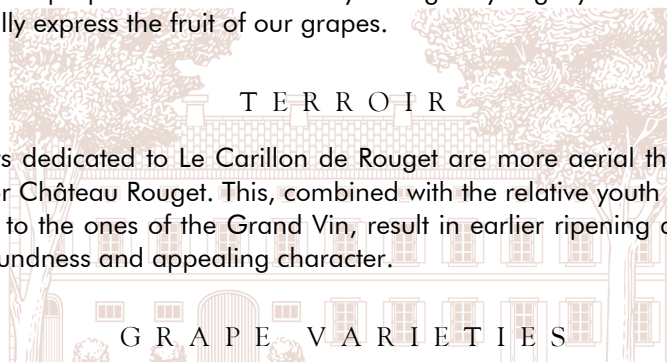


Vintage of contrasts

Thanks to the quality of our terroirs on "Plateau de Pomerol" we have produced absolutely amazing, aromatic, complex and rich tannic Merlot. Crop was among the lowest we have seen over the last decade. At only thirty two hectolitres per hectare (thirteen hectolitres per acre), 2012 Rouget will be rare but valuable.

However, this vintage was full of challenges. The vine vegetative cycle has begun during a complicated period when weather alternated considerably upwards or downwards, from rains to excessive warm temperatures. It was therefore necessary to fight against diseases such as powdery and downy mildew at their earliest stages in the beginning of the season. Hot and dry summer that followed, has concentrated and accelerated the alcoholic maturity and slowed down phenolic maturity. Once again, September has played a determining role. Light rains in early September followed by excellent weather until October 10th gave way to tight grape skins and perfect acidity / maturity balance, and as consequence we harvested delicious and healthy berries.

With 14 degrees of alcohol, the 2012 vintage is at the top end of what we normally produce. But with silky tannins and good acidity that makes the wine crisp and digestible, this vintage is without doubt a great harmony. We continue to reduce the proportion of new oak by taking only slightly toasted barrels in order to fully express the fruit of our grapes.



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.

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,



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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 Septembre 2014)

Appearance: Red ruby with violet reflections.

Nose: Seducing and fresh with expressive notes of cherries and blueberries.

Palate: Beautiful concentration of red and black fruits (cherries, plums) together with satiny and elegant tannins. Refreshing and long finish.

Ageing Potential: 10 - 15 years

