



CHÂTEAU ROUGET 2008



Rainy and capricious spring complicated flowering. Due to coulure and millerandage we were prepared to extremely low crop size. The vineyards though remained in a healthy condition. Very warm and dry summer enabled our vineyards to produce great quality wines.

The rains started with a greater force in August. Nevertheless, the return of sunny and very warm weather in September gave way to gradual and complete ripening of the grapes, which remained healthy throughout. Harvests at Château Rouget started in late September.

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

Each parcel is vinified separately, 40% of grapes are fermented in barrels and 60% oak vats, then the wine is aged for 18 months in oak barrels (33% new). The wine is fined traditionally, using fresh egg white.

TASTING NOTES

(Tasted in September 2014)

Appearance: Ruby with slightly purple reflections.

Nose: First nose with notes of chocolate, plum and black cherry, followed by the second nose with roasted and spicy notes.

Palate: Vanilla with hints of figs and plums, dried fruit, blackcurrant and cherry. Very savoury and persistent finish with mineral notes and reminiscent of truffles with ripe and embracing tannins.

Ageing Potential: 2020 - 2025

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