



CHÂTEAU 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

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

Grapes are vinified batch by batch, in oak or stainless steel vats, then aged for 18 months in oak barrels (33% new). The wine is fined traditionally, using fresh egg white.

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