



Château de Rouillac Blanc

A.O.P. Pessac-Léognan

Varieties

89% Sauvignon Blanc, 9% Sauvignon Gris, 2% Sémillon.

Type of Wine

White wine aged on its lees and in French oak barrels. Certified Haute Valeur Environnementale (HVE 3).

Analytical Parameters

Alcohol: 13.5%

Winemaking

Skin contact maceration – cold pneumatic pressing. Alcoholic fermentation in French oak barrels.

Ageing: On lees for 8 months: 1/3 in stainless steel tanks, 2/3 in French oak barrels, 30% of which are new (oak from the Bertrange forest in the Nièvre region). Regular lees stirring.

Production: 4,000 bottles

Consulting winemaker: Eric Boissenot

Tasting Notes

Colour: Bright, pale straw yellow.

Nose: Intense and complex aromas of citrus, kumquat and grapefruit, with notes of elderflower and acacia.

Palate: Full-bodied, with a long and refreshing finish, leading to a warm, generous, sun-kissed wine.

Awards

- 94/100 Decanter
- 92-93/100 vvWine
- 93/100 Terre de Vins
- 95/100 Bettane Desseauve