



Château de Rouillac Rouge

A.O.P. Pessac-Léognan

Varieties

64% Cabernet Sauvignon, 36% Merlot.

Type of Wine

Red wine aged for 15 months in French oak barrels. Certified Haute Valeur Environnementale (HVE 3).

Analytical Parameters

Alcohol: 13.5%

Winemaking

Alcoholic fermentation and maceration in temperature-controlled tanks.

Maceration period: 20 days. Mechanical pump-overs.

Ageing: Aged for 12 to 15 months: 25% to 30% in new French oak barrels and 70% in previously used oak barrels, mainly from the Bercé-Jupilles forest (Sarthe).

Production: 40,000 bottles.

Consulting Winemaker: Eric Boissenot.

Tasting Notes

Colour: Intense carmine red with violet highlights.

Nose: A rich and intense bouquet featuring buckwheat seed, cherry, toasted hazelnuts and a hint of Guinea pepper.

Palate: Powerful yet respectful of the smoothness of the tannins. The overall impression is broad and remarkably long, offering a deep sense of depth.

Food Pairing

After a few years of ageing, it will undoubtedly become a key wine for outstanding gastronomic moments, from wine lovers to Michelin-starred chefs.

Awards

- 92-92/100 La Revue du Vin de France
- 93-94/100 Bettane Desseave
- 93-94/100 Terre de Vins