



## Château Grande Rouchonne 2008

AOC Saint-Emilion grand cru, Bordeaux, France

Quite a good year. Lovely ruby colour although the tannins are still quite harsh.

### PRESENTATION

A small domaine covering two hectares of vines in the Vignonet commune. Production is limited to 13,000 bottles of grand cru. Good cellaring potential, can be kept for up to 12 years, depending on the vintage.

### THE VINTAGE

A good year, preferably drink before 2018.

### TERROIR

Sand and gravel.

### IN THE VINEYARD

Ploughing carried out on every other vine row using cover crops, no chemical weeding. Sustainable wine growing methods.

### VINIFICATION

Following the harvest, the grapes are sorted by hand before going into vat. Traditional methods of vinification. Wines are aged for one year in oak barrels consisting of 1/4 new, 1/4 one-year old, 1/4 two-year old and 1/4 three-year old.

### VARIETALS

Merlot 90%, Cabernet 10%

### SERVING

For optimum storage conditions, wines must be kept in a cool cellar at constant temperatures of 12°C to 17°C. Serve slightly cool at 17°C to 18°C, ideally open the bottle one hour before serving.

### FOOD PAIRINGS

Sauce-based meat dishes, game, grilled meats, all cheeses, white meats.

