



Château Roc du Creuzelat

AOC Lussac-Saint-Emilion (Bordeaux), Red

PRESENTATION

Owned by SCEA Vignobles Château De Roques, Mr Didier SUBLETT

SITUATION

The vineyard is set in a valley in the Lussac Saint-Emilion appellation.

TERROIR

The vineyard stands on a south-south-west facing sandy-silt hillside.

WINEMAKING

The grapes are picked when fully ripe, in the last days of September. Harvesting is mechanical

Traditional vinification. Fermentation and maceration last 20 days at 28°C with pumping-over operations twice daily. The wine is run off then racked each month during the first winter, then every three months with analytical checks.

GRAPES

Merlot : 70%, Cabernet sauvignon : 30%

SERVICE

Serve at 17°C.

TASTING

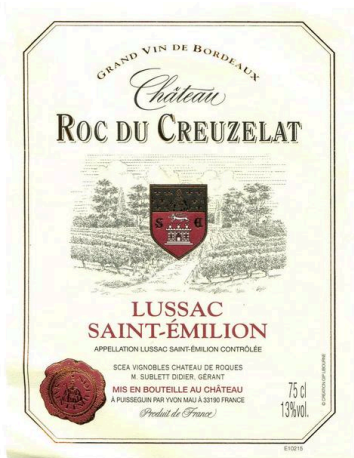
Appearance: A beautiful intense red colour with carmine tints.

Nose: Notes of macerated fruit in the bouquet.

Palate: A warm, lively attack. Rounded, pronounced, mature tannins. A concentrated finish. Very good length. Good balance, like all the great wines of the appellation.

FOOD PAIRINGS

Ideal with duck, veal and pork, as well as with strong cheeses.



YVON MAU

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