



## Château Grande Rouchonne 2011

AOC Saint-Émilion grand cru, Bordeaux, France

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

### PRESENTATION

Attractive ruby colour with a bright rim. Fresh and fruity on the nose with a touch of oak. Smooth and powerful on the palate, with soft tannins.

### THE VINTAGE

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.

### TERROIR

A good year, preferably drink before 2021.

### 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

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### FOOD PAIRINGS

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

