



Château de Rouquette 2017

AOC Loupiac, Bordeaux, France

PRESENTATION

The history of the Château de Rouquette brings back to 1740 when M. Rocquette built this « chartreuse » on his 52 hectares estate.

At that time, vines were planted and a cooper's shop was on : Noble late harvest wines were already produced !

More than 200 years later, in 1962, Guy Darriet bought this exceptional 16 hectares of vines on the top of the hill.

The expertise of Darriet Family for Noble Late Harvest Wine is sum up into this wine. Perfect blending of Sauvignon Blanc and Semillon, the Château de Rouquette has a good aromatic powerfulness , acidity and minerality. with a generous and onctuous palate. Issued from one of the best year since 15 years.

TERROIR

Gravel soil. Clay and gravel mixed. Limestone Mother rock.

WINEMAKING

The grapes are issued of a hand made successive selection of Botrytis Cinerea grapes, selected on the vines with minimum 70% botrytis. The grapes are softly pressed on a pneumatic press. The juice is racked into tanks where the alcoholic fermentation is completed and stopped naturally.

AGEING

The wine is aged in tanks during two years. This wine is bottled under high supervised bottling: sterilised filtration and sterilised bottling line.

VARIETALS

Sémillon 70%, Sauvignon blanc 30%

TECHNICAL DATA

Surface area of the vineyard: 8 ha

Age of vines: 50 years old

TASTING

Yellow gold colour. Intense nose with citrus and lemon notes. The attack on the palate is driven by a bright acidity and intense citrus notes. Finish perfectly balanced and very aromatic.

A bright Sweet Wine from Loupiac appellation.

