



# Château de Rochemorin White 2017

AOC Pessac-Léognan, Bordeaux, France

## **PRESENTATION**

The whites from Château de Rochemorin are astonishing wines. They reveal a particular expression of the Sauvignon grape variety, with its notes of citrus fruit and flowers, finely wooded. Carefully controlled barrel ageing on the lees does not leave its mark on the wines, but enhances the richness of the palate and supports a remarkable range of aromas.

## THE VINTAGE

## WEATHER CONDITIONS

The 2017 vintage was one of the earliest on record. The growing season was marked by a dry winter and spring (46% less rainfall than usual), accompanied by temperatures 2°C above average (except for the frost in April). This dry summer weather was ideal for ripening the seeds until late August.

## **HARVEST**

08/29/2017

## THE WINE

## VARIETALS

Sauvignon blanc 100%

## ALCOHOL CONTENT

 $13\,\%$  vol.

## **TASTING**

A pale yellow colour with green highlights.

The bouquet is especially fresh, featuring floral nuances and aromas of white peach with a hint of vanilla.

Starts out smooth with a subtle richness. A well-balanced wine with vanilla flavours on the middle palate, notes of tropical fruits (pineapple) and a lemony finish.

## **FOOD PAIRINGS**

It makes an ideal partner for smoked salmon, veal Saltimbocca or chicken with oyster mushrooms.

## SERVING

Serve between 9°C and 12°C

## AGEING POTENTIAL

5 to 10 years





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92/100

## THE VINEYARD

#### **TERROIR**

Deep gravel slopes with limestone outcrops at the foot of the slopes

## SURFACE AREA OF THE VINEYARD

53.11 ac

## AGE OF VINES

13 years years old

## IN THE VINEYARD

Pruning type: Double Guyot Grape Harvest: Hand Picking

## THE CELLAR

## WINEMAKING

After settling, in oak barrels.

#### **AGEING**

For 10 months in oak barrels (35% new) on full lees with bâtonnage.

## **REVIEWS AND AWARDS**

## JAMESSUCKLING.COM T

"A rich array of tropical and stone fruit here. This has a very fresh feel with such intense acidity, holding fresh, citrusy sauvignon in an elegant mode. 100% sauvignon blanc. Drink or

hold."

James Suckling, 10/01/2020

# **Wine Spectator**

"Very fresh, with racy lemon peel, tarragon and white peach notes streaming through. A flash of quinine on the finish keeps a mouthwatering detail echoing. Drink now through 2023."

James Molesworth, Wine Spectator, 04/02/2019

