

Château Grande Rouchonne, Saint Emilion Grand Cru, Rouge, 2019

AOC Saint-Emilion grand cru, Bordeaux, France



A great aromatic wine, with silky and elegant tannins, the roundness and fatness of Merlot with a woody note. Pleasant to taste after 4 to 5 years of ageing, it can be kept in a good cellar for 10 to 15 years depending on the vintage.

PRESENTATION

A pleasant wine even in its youth, the tannins are round without aggressiveness

THE VINTAGE

The 2019 vintage is of very good quality, the excellent maturity of the harvest has given wines rich in aroma and concentration, the ageing in wood has completed this richness. Wait 2 to 3 years before tasting it.

LOCATION

Located in the south of the Saint Emilion appellation in the village of Vignonet where our cellar and office are located.

TERROIR

Terroir of fine gravel and sand, a rich soil.

IN THE VINEYARD

The vineyard, which is certified as having high environmental value, is worked with respect for nature and the soil: no weeding, no chemical fertilisers, no use of CMR phyto products.

HARVEST

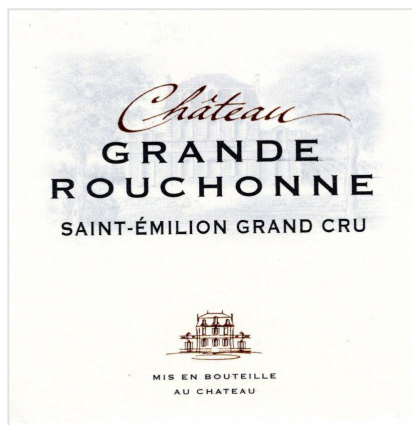
27th September 2019

WINEMAKING

Vinified in a very traditional way with particular care taken in sorting the grapes.

AGEING

This wine is aged in barrels for a year to enrich its aromas and refine its tannins.



VARIETALS

Merlot 90%, Cabernet sauvignon 10%

13.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 94hl

Surface area of the vineyard: 2 ha

Yield: 47 hL/ha

Age of vines: 55 years old

SERVING

It is advisable to decant this wine when it is young 1 to 2 hours before serving. Ideal temperature is 18°.

AGEING POTENTIAL

5 to 10 years

TASTING

Nose of red fruits blackcurrant, the dress is red ruby. in mouth the tannins are present with elegance and roundness. the final is persistent well balanced.

VISUAL APPEARANCE

Ruby colour

AT NOSE

Blackcurrant and blueberry aromas.

ON THE PALATE

Tannins present, a wine with a well-melted elegant woodiness.

FOOD PAIRINGS

Goes very well with grilled red meat, but also with poultry. Very pleasant with cheese.