



HAUT LA RULOTTE 2020

AOP Lussac Saint-Emilion, Bordeaux, France

PRESENTATION

The plots of Haut la Rulotte are located on the plateau of Lussac, facing the plateau of Saint-Emilion. The grape varieties are predominantly Merlot. Cabernet franc and Cabernet sauvignon are added to the blend to produce an elegant wine typical of its appellation.

THE VINTAGE

This solar vintage, of very high quality, has produced fresh, powerful, and balanced wines. The exceptional quality of the tannins allows for the wines to be enjoyed young, but also ensures a good aging potential. A beautiful vintage!

TERROIR

Lussac is located opposite the Saint-Emilion plateau. The clay-limestone terroir allows for the production of pleasant wines from a young age with good aging potential. These are fresh and delicate wines.

WINEMAKING

Traditional vinification with controlled temperatures. Pumping over is carried out to optimize and accentuate the extraction of fruit, colour, richness, and roundness of the wine.

AGEING

Concrete tank breeding allows to preserve the freshness of the wine and the expression of the fruit.

VARIETALS

Merlot 63%, Cabernet franc 22%, Cabernet sauvignon 15%

13 % VOL.

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

SERVING

16-18°C.

AGEING POTENTIAL

10 to 15 years

TASTING

Beautiful ruby red colour. The nose is nice on spices, especially Sichuan pepper. The mouth is balanced, with well-integrated tannins, and tension bringing a beautiful freshness.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, French cuisine, White meat, Red meat, Poultry

