

Château de Rouillac Rouge, Pessac-Leognan 2012



Awards

Silver, SWA, 2018

A concentrated, silky smooth wine with berried fruits enhanced by spicy notes of cloves and subtle truffle flavours. Long and elegant on the finish

Producer Note

Based in Pessac Leognan on the left bank of Bordeaux, the elegant and noble Château de Rouillac is imbued with an historic past. In the 19th century Château de Rouillac was owned by Baron Haussmann, who produced a delicious wine which is said to have delighted Napoleon III. The current proprietor Laurent Cisneros and his family took up the reins of this magnificent property in 2009, passionately championing sustainable and environmental practices. The property has had a long association with horses and possesses beautiful stables; Titan their huge and impressive horse is still used today to plough the exceptional gravel soils in the vineyard. Renowned oenologist Eric Boissenot produces wines which are delicately blended with the utmost precision to reveal their optimum expression.

Vintage

2012 was a challenging vintage characterised by high rainfall. However, a hot, dry period during the summer promoted the growth cycle and ripening of the grapes. 2012 was a grower's vintage; meticulous work in the vineyard reduced the risks of disease pressure and allowed for a harvest of good quality. Harvest dates were carefully chosen, resulting in good quality fruit with silky tannins. Harvest took place 1st to 12th October 2012.

Vineyard

The property is located in the Pessac-Léognan appellation and is right at the entrance to the city of Bordeaux. The vineyard sits on an exceptional terroir of gravel. The estate covers 36 hectares of which 26 hectares are planted with vines. The vines are cultivated sustainably, with respect for the environment and the biodiversity on the estate. Herbicides are not employed; instead the vineyard is cultivated in the traditional manner. The grapes are manually harvested.

Winemaking

Fermentation and maceration of the skins took place in temperature controlled stainless steel vats, lasting for 20 to 25 days. During vinification daily pump-overs and punching down of the cap took place in order to extract colour and tannins; and impart structure and flavour. 100% of the wine was transferred to French oak barrels, one third of which was new and the wine underwent malolactic fermentation; two thirds of the wine were aged in barrels of one year.

Tasting Note

A concentrated deep red wine, with ripe red and black fruit flavours enhanced by spicy notes of cloves and subtle truffle flavours. Silky smooth on the palate with fine and elegant tannins and a long, succulent finish.

Grape

Cabernet Sauvignon 58%, Merlot 42%



Winemaker:	Eric Boissenot
Region:	Bordeaux
Sub region:	Pessac Leognan
Country:	France
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	0
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/Yes
Organic/Biodynamic	No/No
Product Code:	4229412A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork