



CHÂTEAU ROUGET

POMEROL

2015

TERROIR

Soils are gravelous, either mixed with clay or with sand. This soil composition, combined with an exceptional exposure, confers all the typicity, elegance and finesse to Château Rouget wines.

GRAPE VARIETIES

85% Merlot, 15% Cabernet Franc

PLANTING DENSITY

3 000 vines per acre / 7 500 vines per hectare

AVERAGE AGE OF VINES

40 years

SOIL MANAGEMENT

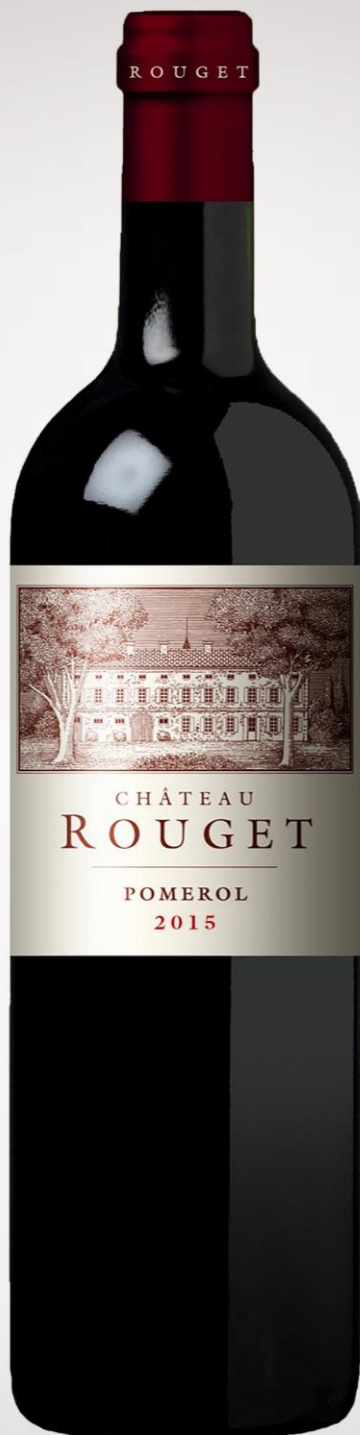
Vineyards are farmed sustainably, using practices such as cover crops and ploughing.

HARVESTS

Grapes are manually picked and carefully transported in small 20 kg crates. Harvest occurs in several steps, in order to secure an optimal maturity level. Bunches are sorted a first time as soon as they arrive in the cellar. Then, once the grapes are fully destemmed, they go through another double sorting table.

WINEMAKING AND AGEING

Grapes are vinified batch by batch, in oak or truncated cone-shaped oak vats, then aged for 18 months in oak barrels (33% new).



FAMILLE LABRUYÈRE

WWW.CHATEAU-ROUGET.COM