



CHÂTEAU ROUGET 2023

Terroir

Gravelous soils mixed with clay. 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

During the dormancy of the vines, we do some plowing to force the roots to go deeper into the soil and we plant some selective seeds to protect our terroir from erosion. During spring, those seeds create a cover crop that offers both auto fertilization and natural protection from the heat. We do not cut those herbs we only roll or mow them.

Harvest

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 & Ageing

Vinification in wood and stainless steel vats.

Ageing: 30% new barrels

Informations

Organic certification since 2020, certified in 2023.

14% vol.

Ph: 3.6

