



# Château Roussele

1er Bourgeois  
Grand vin de Bordeaux

## Wine tasting:

This wine is perfectly balanced between fruit tannin and oak tannin. The aromas of red and black fruits, raspberry, blueberry, cherry, grow richer with liquorice tonalities from merlot, and also spicy hints of dried wild herbs, and mineral tones.

In the mouth, Château Roussele is soft and creamy, a wine with an exceptional concentration, fruity, round, rich, with an incredible length in final.

This wine can be aged for 10 years, or more according to the vintage.

## Wine / Food accompaniment:

This wine will go wonderfully with all dishes, and especially with meat: white or red; and with cheeses.

Surface: 17 hectares.

Grape varieties: Mainly merlot, cabernet sauvignon & malbec

Vines: Average age: 40 years old.

Density: 5700 vine-plants/ hectare.

Soil: Slopes of limestone covered by 30cm to 1m of brown clay.

Method: Field under controlled grass. Guyot double pruning, 7 buds. High trellising (1,90m). Debudding. Thinning out the leaves. Harvest in green.

Controlled yield of 50hls/ha.

Cellar: Thermo-regulated. Modernized in 2000.

Vinification: Cold macerations. Alcoholic fermentation and maceration over an extended period to extract the aromas and give the wine all its strength.

Aging: 12 months inside French oak barrels, 50% new barrels and 50% one year old barrels. Topping up weekly.



Label: Traditional, printed with hot foil.

Cork: Natural cork. Imbossed with the name of the Château and the internet address.

Containers: Heavy traditional bottle, also available in half bottle and magnum.

Packaging: Cartons of 6 and 12 bottles, or wooden cases by request. Large bottles of 3, 6, 9, 12, 15, 18 liters also by request.

## **Advice for tasting:**

Bring to room temperature 48 hours before opening. Decant half an hour before serving.

