



# Château Rousselle

## Prestige

1er Bourgeois en 1868

Grand vin de Bordeaux

**Surface:** 7 hectares.

**Grape varieties:** Major part of merlot, complements cabernet sauvignon & malbec.

**Average age:** 45 years old.

**Density:** 5700 vine-plants/ hectare.

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

**Method:** HVE & BIO conversion Field under controlled grass. Guyot double pruning, 6 buds. High trellising (1,90m). Debudding. Thinning out the leaves. Harvest in green. Controlled yield of 35hls/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. Malolactic fermentation in new French oak barrels.

**Aging:** 18 months inside 100% new French oak barrels. Topping up weekly.

**Wine tasting:**

Château Rousselle PRESTIGE has a deep and sparkling garnet-red color, with strong expressions of fruits, it is extraordinarily well balanced with rich wood tones.

The aromas of black fruits, blackberry, cherry, morello cherry and blackcurrant, harmonize with floral hints of malbec, especially violet. The wood also gives flavors of toast, vanilla, spices; and mineral tastes are revealed from the soil.

With its round and incredibly rich tannins, this wine gives a great and very long finish in the mouth.

Château Rousselle PRESTIGE is a finely-worked wine, its tannins become sharper during the 4 first years; experiment this evolution is a fascinating adventure for all wine lovers.

After 4 years, it will start to age with great finesse. It can be aged for a long time.

**Wine / Food accompaniment:**

It will go perfectly with all meat and their sauce; with game and strong cheese.

Château Rousselle PRESTIGE can also be drunk as an appetizer, with a few walnuts, for the pleasure of savouring the dimensions of a great wine.

**Tasting advice:**

Bring to room temperature, if possible, 48 hours before opening.

Decant 3 hours before serving.

When opening, there is a powerful taste with the complexity of wood tannins and a pleasant fruitiness.

**Label:** A combination of traditional and originality which graces the table elegance.

**Cork:** Top quality natural cork. Imbossed with the name of the Château and the internet address.

**Containers:** Antique bordelaise style bottle elongated to 33cm, available also in magnum size.

**Packaging:** Wooden cases of 2, 3, 6, 12 bottles by request; or card board cartons of 6 and 12.

Press. Medals – Reviews: see <http://www.chateaurousselle.com/>

