



Château Roussele

PRESTIGE 2018

AOC CÔTES DE BOURG

SURFACE : 1,5 HECTARES
ANNUAL PRODUCTION : 8000 BTLs
DENSITY : 5700 VINE-PLANTS/HA

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 35HLS/HA

VINIFICATION :

COLD MACERATIONS. ALCOHOLIC
FERMENTATION AND MACERATION OVER
AN EXTENDED PERIOD TO EXTRACT THE
AROMAS AND GIVE THE WINE ALL ITS
STRENGTH.

AGING: 18 MONTHS INSIDE FRENCH OAK
BARRELS, 50% NEW BARRELS AND 50%
ONE YEAR OLD BARRELS. TOPPING UP
WEEKLY.

CELLARS : THERMO-REGULATED.
MODERNIZED IN 2017.

**VINES - AVERAGE
AGE**

60

YEARS OLD

GRAPE VARIETIES:

MAINLY MERLOT

CABERNET
SAUVIGNON

MALBEC

SOIL :

SLOPES OF
LIMESTONE
COVERED BY 30
CM TO 1M OF
BROWN CLAY

LABEL : TRADITIONAL, PRINTED WITH
HOT FOIL.

CORK : NATURAL CORK.
HEAVY TALL TRADITIONAL BOTTLE,
AVAILABLE IN MAGNUM SIZE.

PACKAGING : CARTONS OF 6 AND 12
BOTTLES, OR WOODEN CASES BY
REQUEST.

FOOD PAIRING : THIS WINE WILL GO
WONDERFULLY WITH MEAT AND THEIR
SAUCES AND ESPECIALLY WITH VEAL.
FINE AND STRONG CHEESE IS ALSO A
PERFECT MATCH;

TASTING ADVICES :
BRING TO ROOM TEMPERATURE 48 HOURS
BEFORE OPENING. DECANT HALF AN
HOUR BEFORE SERVING

WINE TASTING

CHÂTEAU ROUSSELLE PRESTIGE
HAS A DEEP AND SPARKLING
GARNET RED COLOR, WITH
STRONG EXPRESSIONS OF FRUITS,
IT IS EXTRAORDINARILLY WELL
BALANCED WITH RICH WOOD
TONES. AROMAS OF BLACK
FRUITS, BLACKBERRY, CHERRY,
MORELLO CHERRY AND
BLACKCURRANT. FLORAL HINTS
OF MALBEC WITH ESPECIALLY
VIOLET. THE WOOD ALSO GIVES
FLAVORS OF TOAST, VANILLA,
SPICES AND MINERAL TASTES.

INCREDIBLY ROUND AND RICH OF
TANNINS, GREAT AND VERY LONG
FINISH IN MOUTH.

FINE WINE THAT CAN BE AGED
FOR LONG TIME

