



Château Roussele

TRADITION 2019

AOC CÔTES DE BOURG

SURFACE : 13.5 HECTARES
ANNUAL PRODUCTION : 70000 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 50HLS/HA

VINIFICATION :

COLD MACERATIONS. ALCOHOLIC
FERMENTATION AND MACERATION OVER
AN EXTENDED PERIOD TO EXTRACT THE
AROMAS AND GIVE THE WINE ALL ITS
STRENGTH. AGING: 6 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

40

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 TRADITIONAL BOTTLE, ALSO
AVAILABLE IN HALF BOTTLE AND
MAGNUM.

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

FOOD PAIRING : THIS WINE WILL GO
WONDERFULLY WITH ALL DISHES, AND
ESPECIALLY WITH MEAT: WHITE OR RED;
AND WITH CHEESES.

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

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
ROUSSELLE 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.

