



CHATEAU ROUSSELLE

Vincent Lemaître

EMOTION 2018

AOC CÔTES DE BOURG

SURFACE : 3.5 HECTARES
ANNUAL PRODUCTION : 15000 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

CELLARS : THERMO-REGULATED.
MODERNIZED IN 2017.

**VINES - AVERAGE
AGE**

35

YEARS OLD

GRAPE VARIETIES:

85% MERLOT

15% MALBEC

SOIL :

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

LABEL : MODERN, EMOTION
CHARACTERS EMBOSSED INTO THE
LABEL. MAT GOLD AND BLACK SWOLLEN
VARNISH.

CORK : NATURAL CORK.
HEAVY TRADITIONAL BOTTLE

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, EMOTION 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.



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