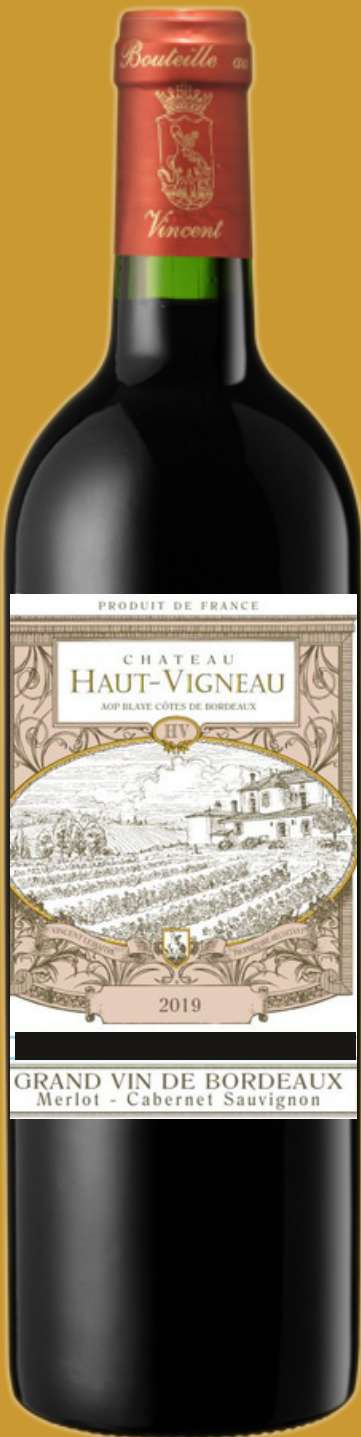




Château Rousselle

CHÂTEAU HAUT-VIGNEAU 2019

AOC BLAYE CÔTES DE BORDEAUX



SURFACE : 3 HECTARES+ 3 (NEW)
ANNUAL PRODUCTION : 16200 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 45HLS/HA

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.

CELLARS : THERMO-REGULATED.
MODERNIZED IN 2017.

VINES - AVERAGE AGE

45

YEARS OLD

GRAPE VARIETIES:

85% MERLOT

15% CABERNET
SAUVIGNON

SOIL :

SLOPES WITH
CLAY SOIL OVER A
ROCK BASE OF
LIMESTONE

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.

WINE TASTING

GREAT OLFACTORY FULLNESS
WITH AROMAS OF MATURED
FRUITS, RASPBERR, STRAWBERRY,
BLUEBERRY WITH MINERAL TONES
WITHOUT AN EXCESS OF WOOD.

IN THE MOUTH, CHÂTEAU HAUT-
VIGNEAU IS A WARM, ROUND, SOFT
AND RICH WINE. OLFACTORY
EVOLUTION WITH FRUITS AROMAS
IN RETRO-OLFACTION. THE FINAL
IS LONG AND SILKY

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

