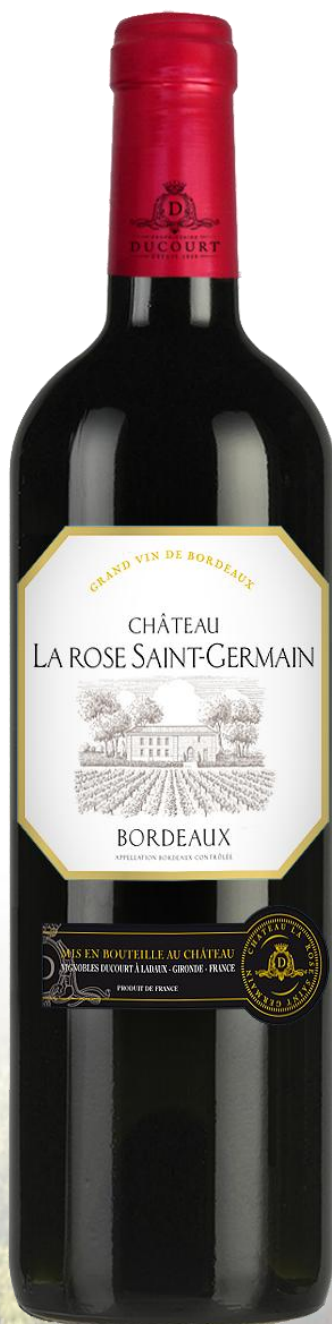




CHÂTEAU LA ROSE SAINT-GERMAIN

BORDEAUX ROUGE



Château La Rose Saint-Germain offers a unique panoramic view for visitors wishing to discover the rural countryside of Entre-Deux-Mers with its vines, woods and gentle slopes. Here and there are dotted ancient stone buildings, each with its own rich local heritage and history. The name of this property comes directly from its geographical location, between “A La Rose” and the ruins of the church of Saint-Germain de Campet, dating back to the 11th Century.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 27 hectares

Soil type : Loamy-clay

Grape varieties : Cabernet Sauvignon, Merlot

Vineyard management : Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Pre-fermentation cold maceration of 24 to 48 hours

Fermentation : Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel vats at around 18°C

Ageing : Ageing in oak barrels and stainless steel vats

Average annual production : 198 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Dark ruby

Nose : Ripe fruit and spices, with toasted notes

Mouth : Elegant tannic structure, full-bodied and balanced. A long, fruit-driven finish

Food pairings : Charcuterie, tapas, red meat, white meat, cheeses

Exclusive distribution by Vins de Crus.