



# 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 11<sup>th</sup> 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.**

