



2020

CHÂTEAU
ROUGET
POMEROL



Despite a winter with cumulated rainfall largely above average value (650mm in 2020 vs. 430mm in average), the budburst started quite early in the end of March.

During the first half of April, the summer-like temperatures, between 22 and 26 degrees Celsius, activated the growth of the vine. In mid-May, most of the plots were at the flowering stage.

The harvests started very early, on September 15th, 2020 and ended a fortnight later.

The wines are velvety and fruity, and have a beautiful concentration, with tension and a lot of freshness.

TERROIR

Gravelly soils mixed with clay. This soil composition, combined with an exceptional exposure, confers all the typicity, elegance and finesse to Château Rouget wines.

GRAPE VARIETIES

85% Merlot, 15% Cabernet Franc

Planting density: 3 000 vines per acre / 7 500 vines per hectare

Average age of vines: 45 years

SOIL MANAGEMENT

Griffages, labourages, enherbement, sélection massale minutieuse et lutte phytosanitaire raisonnée sont les maîtres-mots du chef de culture.

HARVESTS

Vineyards are farmed sustainably, using practices such as cover crops and ploughing.

WINEMAKING AND AGEING

Alcohol 14.5+%

Vinification: 30% barrel fermentation, 70% oak vats

Ageing: 30% new barrels